



## Christmas Buffet Menu

Tuesday December 25<sup>th</sup> 2018 from 1:00pm – 8:00 pm  
Live Entertainment

### APPETIZERS

**BBQ Oysters**, Singaporean Black Pepper Sauce

**Foie Gras Parfaits**, St. Germain & Quince

**Pata Negra**, Carving Station with Cortador

**Assorted Charcuteries**, Sopressata, Mortadella, Lonza, Fuet, Salichon de Vic, Sobrasada, Nduja, Speck, Jamon Serrano, Bentons Ham, House-Made Picked Vegetables & Assorted Mustards

### LOCAL & IMPORTED ARTISINAL CHESES

Humboldt Fog, Aged Gouda, Point Reyes Blue, 6-Month Manchego, Brillant-Savarin Triple Cream Brie, Valdeon, Idiazabal, Delice de Bourgogne, Bellwether Farms Carmody, Drunken Goat, Mahon, Fourme d' Ambert  
Olive Oil Crostini & Artisanal Breads, Winter Fruit Compote & Local Honeycomb

### SALADS

**Baby Romaine & Treviso Caesar Salad**, Herbed Brioche Croutons, Parmigiano-Reggiano

**Dungeness Crab Salad**, Miso Aioli, Hijiki Seaweed

**Organic Field Greens & Herb Salad**, Crispy Shallots, Hearts of Palm, Green Goddess Dressing

**Duck Confit Salad**, Cranberries, Red Kuri Squash, Frisse, Watercress, Honey Vinaigrette

### NY STYLE BAGEL & SMOKED FISH STATION

Catskill Smoked Salmon, Catskill Fresh Gravlox, Pastrami Style Cured Salmon, Smoked Wild Sturgeon, Peppered Mackerel, Smoked Sable Fish & Jumbo Shrimp Cocktail Display  
Served with Capers, Red Onion, Crème Fraîche & Lemon Wedges, Assorted Spreads, Dill Cream Cheese, NY Style Petite Bagels

### CHEF ATTENDED STATIONS

#### CHILLED SEAFOOD & OYSTER STATION

**Local Oysters on the Half Shell**, 3 House-Made Mignonettes;

Yuzu, Sake, Sansho, Peppercorn | Traditional With Shallots, Tellicherry Peppercorn & Red Wine Vinegar | Bloody Mary

**Alaskan King Crab, Stone Crab Claws, Sea Urchin, Tuna Tartar, Mussels Escabeche, Lobster Salad**

**American "Transmountanus" White Sturgeon & Trout Caviars**, Traditional Accoutrements, Toast Points & Buckwheat Blinis

#### CARVING STATION

**Roasted All Natural Goose**

Roasted Pan Jus, Black Truffle

#### Mishima Ranch Prime Rib

Bordelaise & Bone Marrow | Horseradish Cream Sauce | Violet Mustard Sauce

# Sante

RESTAURANT

## ENTRÉES

**Organic Pumpkin Risotto**, Chanterelles, Burgundian Black Truffle,  
**Whole Roasted Turbot**, Meyer Lemon, Cultured Butter  
**Braised Veal Sweetbreads**, Cauliflower Mouseline, Brown Butter  
**Suckling Pig Presse**, Apricot, Baby Leeks, Pickled Ramp Jus

## VEGETABLES & SIDE DISHES

Truffled Pommes Robuchon  
Crispy Brussels Sprouts, Pickled Chili & Red Onion, Pimentón  
Root Vegetable Pave, Comte Cheese  
Roasted Broccoli Rabe, Crushed Red Pepper, Garlic  
German Potato Salad  
Roasted Baby Turnips, Miso Butter

## ASSORTMENT OF ORGANIC WOOD FIRE BREADS

Sourdough and Walnut Baguettes, Country Wheat, French Style Bâtards, Sesame Seed Crusted Semolina Loaves

## DESSERTS & CONFECTIONS

**Coffee Caramel Bûche de Noël**  
**Roasted Chestnut Chouquettes**  
**Mulled Wine Chocolate Bombe**  
**Fresh Fruit Orange Custard Tartlets**  
**Rum Baumkuchen**, Candied Popcorn  
**Egg Nog Icebox Cheesecake**, Nutmeg-Dusted White Chocolate  
**Candy Cane Parfait**, Crushed Speculoos, Hand-Pulled Candy Canes  
**Griottine Cherry & Valrhona Oriado Chocolate Mousse**, Lilliput Stollen  
**Valrhona Andoa Chocolate Panna Cotta**, Crème de Cacao Gelée, Cocoa Meringue  
**Cranberry & Citrus Verrine**, Toasted Marshmallow  
**Gingerbread Tosca**, Pine Nut Caramel  
**Pear & Fennel Pollen Frangipane**  
**Maple Sugar Three Nut Tart**  
**Almond Petits Gâteaux**  
**Raspberry Linzer Torte**  
**Chocolate Dipped Strawberries**  
**Red Currant Coconut, Matcha Yuzu, Grapefruit Pink Peppercorn & Mexican Hot Chocolate Macaron**  
**Apple-Rosemary, Cranberry-Pomegranate & Sugar Plum Pâtes De Fruits**

Executive Chef – Marcellus Coleman, Executive Sous Chef – Jared Reeves,  
Executive Pastry Chef – Dave Blom, Banquet Chef – Uriel Ortiz

\$135 per person, \$50 for children 6-12 years, complimentary for children 5 and under.

20% service charge & sales tax not included.

**For reservations please phone 707-939-2407**

*Fairmont*  
SONOMA MISSION INN & SPA