



Christmas Buffet Menu

Monday, December 25th, 2017, 1:00 – 8:00 pm

Live Entertainment

APPETIZERS

Jumbo Shrimp Cocktail

Classic Cocktail Sauce, Fresh Lemon Wedges

Terrine of Cervina Venison

Tart Cherries, Sicilian Pistachios, Black Trumpet Mushrooms, Prosciutto di Parma

Assorted Charcuteries, Antipasti, Smoked & Cured Fish

*Sopressata, Spicy Capicola, Salami Gentile, Salami Piedmontese, Salami Picante, Salami Rossa, Mortadella, Rosemary Ham served with House-Made Picked Vegetables and Assorted Mustards
Catskill Smoked Salmon, Catskill Fresh Gravlax, Pastrami Style Cured Salmon, Smoked Wild Sturgeon, Smoked Sable Fish,
Served with Capers, Red Onion, Crème Fraîche*

Assorted Local and Imported Artisan Cheeses served by our Maître Fromager

*Fiscalini Cheddar, Humboldt Fog, Rouge et Noir Brie, Mimolette, Points Reyes Blue, Abbaye de Belloc, La Tur, Brillant-Savarin Triple Cream Brie, Roquefort, Reblochon de Savoie, Idiazabal, Pecorino, Bellwether Farms Carmody, Vella Dry Jack, Valencay, St. Maure de Touraine, Redwood Hills Crotin, Mt. Tam, Fourme d' Ambert, Tête de Moine, and Vacherousse d'Argental
Served with Olive Oil Crostini and Artisanal Breads, Macerated French Apricot & Prunes.*

CHILLED SEASFOOD, OYESTERS & CAVIAR

Assorted Raw and Chilled Seafood Selections

*Local Oysters on the half shell with Three Mignonettes: Bloody Mary, Pomegranate-Serrano, Classic Red Wine Vinegar
Classic Shrimp Cocktail, Stone Crab Claws, Chilled Mussels with Saffron Aioli
American "Transmountanus" White Sturgeon & Trout Caviars, Toast Points & Buckwheat Blinis*

SALADS

Classic Caesar Salad

Creamy Parmesan Dressing, Garlic Croutons, Shaved Parmigiano-Reggiano

Salad of Fresh Pacific Dungeness Crab

Granny Smith Apple, Celery Root, Winter Citrus Aioli

Salad of Winter Chicories

Frisée, Radicchio, Escarole & Endive, Poached Quince, Shaved Toasted Walnuts, Pomegranate Vinaigrette

Marinated Golden and Chiogga Beets

Mâche Lettuce Bouquet, Black Truffle Vinaigrette

CARVING STATION

Roasted All-Natural Goose

Spiced Cranberry & Orange Relish

Niman Ranch Prime Rib of Beef

Horseradish Cream Sauce, Assorted Mustards

Sante

RESTAURANT

ENTREES

Mushroom Ravioli

Sebastopol Organic Mushrooms, Black Truffles, Parmesan-Reggiano

Pacific Sea Bass

Fines Herbes Mousseline, Meyer Lemon Beurre Blanc

Braised Veal Sweet Breads “a la Demi – Doille”

Sauce Ivory, Black Truffles

Christmas Empanadas

Sweet Potato & Ricotta Cheese Filling, Toasted Pumpkin Seed Romesco Sauce

“Porchetta”

Roasted Berkshire Pork Belly Roulade, Lentils du Puy, Spiced Apple Cider Pork Jus

VEGETABLES & SIDE DISHES

Yukon Gold Dauphinoise Potatoes

Roasted Mixed Root Vegetables - Parsnip, Carrots, Onions and Rutabaga

Caramelized Brussels Sprouts & Delicata Squash

Roasted Haricot Verts with Garlic and Oven-Dried Tomatoes

Cauliflower Gratinée Creamy Mornay Sauce, Gratinée Brioche Crumbs

Assortment of Organic Wood-Fired Baked Artisanal Breads

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

DESSERTS

Coffee Caramel Bûche de Noël

Roasted Chestnut Chouquettes

Mulled Wine Chocolate Bombe

Fresh Fruit Orange Custard Tartlets

Rum Baumkuchen, Candied Popcorn

Egg Nog Cheesecake, Nutmeg-Dusted White Chocolate

Candy Cane Parfait, Crushed Speculoos, Hand-Pulled Candy Canes

Griottine Cherry and Valrhona Oriado Chocolate Mousse, Lilliput Stollen

Valrhona Andoa Chocolate Panna Cotta, Crème de Cacao Gelée, Cocoa Meringue

Cranberry and 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

Pistachio, Candy Cane Mint & Gingerbread Chocolate Macaron

Apple-Rosemary, Cranberry-Pomegranate & Sugar Plum Pâtes De Fruits

**Chef de Cuisine – Andrew Cain, Executive Sous-Chef – Manuel Rios III,
Pastry Chef – Dave Blom, Banquet Chef - Uriel Ortiz**

\$135 per person, \$67.50 for children 5-12 years, complimentary for children 4 and under. Gratuity and sales tax not included.

For reservations please phone 707-939-2407

Fairmont
SONOMA MISSION INN & SPA