

Sante

RESTAURANT

Thanksgiving Buffet Menu

Thursday, November 23rd, 2017, 12:00 – 8:00 pm

Live Entertainment

Appetizers

Jumbo Shrimp Cocktail

Classic Cocktail Sauce and Fresh Lemon Wedges

Dodine of Foie Gras, “Grimaud” Duck Magret and “Mary’s” Chicken Breasts

wrapped in “Hobbs” Applewood Smoked Bacon,

Served with Cornichons, Whole Grain Mustard, Pickled Red Onions

Terrine of Autumn Vegetables

Lentils du Puy, Carrots, Root Vegetables & Leeks

Fines Herbes Gelée

House-Made Terrine of Fresh Seafood

Diver Scallops, Maine Lobster, & Dungeness Crab

Served with a Saffron Aioli

Assorted Fra’Mani Charcuteries and Antipasti

Sopressata, Spicy Capicola, Salami Gentile, Salami Piemontese, Salami Picante, Salami Rossa,

Mortadella, Lonza, Rosemary Ham served with House-Made Pickled Vegetables and Assorted Mustards

Assorted Local and Imported Artisan Cheeses served by our Maître Fromager

Fiscalini Cheddar, Humboldt Fog, Rouge et Noir Brie, BoerenKaas Aged Gouda, Point 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, Fourme d’ Ambert, Tête de Moine

Served with Olive Oil Crostini and Artisanal Breads, French Apricot and Prune Marmalades

Smoked and Cured Fish & Caviars

Catskill Smoked Salmon, Catskill Fresh Gravlax, Pastrami Style Cured Salmon, Smoked Rainbow Trout, Smoked Wild Sturgeon, Smoked Diver Scallops, Smoked Fresh Water Eel, Smoked Sable Fish

Capers, Red Onion, Crème Fraîche and Lemon Wedges

California Sturgeon “Osetra” and Trout Caviars with Toast Points and Buckwheat Blinis

Salads

Classic Caesar Salad

Creamy Parmesan Dressing, Focaccia Croutons, Vella Dry Jack Cheese

Salad of Quinoa

Butternut Squash, Poached Cranberries, Candied Pecans, Resort Harvested Honey Vinaigrette

Organic Kale Salad

Poached Sultana Raisins, Sweet Carrot, Celery Root, Sunflower Seeds, Coriander Vinaigrette

Dungeness Crab Salad

Avocado, Valencia Orange, Hearts of Palm, Garden Radish, Hazelnut Vinaigrette

Carving Stations

“Diestel” Free Range Slow Roasted Turkey

Black Truffle Panade, Brioche and Sage Stuffing, Turkey Giblet Gravy and Cranberry Sauce

“Mishima Ranch” American Wagyu Style Sirloin of Beef

Horseradish Cream Sauce

Santé

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Entrees

Organic Sugar Pie Pumpkin Ravioli, Autumn Spiced Cream Sauce, Crispy Sage Leaves

**Pan Seared “Ora” King Salmon a la Livonienne
Julienne of Sweet Carrots, Black Truffles, & Parsley
Creamy Salmon & Truffle Velouté**

Heirloom Corn Masa Tamales

“Anson Mills” Heirloom Corn Masa, with Autumn Vegetables,
Wrapped in Locally Harvested Corn Husks

Oysters Rockefeller

Local Tomales Bay Oysters, Organic Spinach, Béchamel
Bread Crumbs, Parmesan Cheese

Glazed Niman Ranch Pork Belly

Red Wine Braised Cabbage, Poached Granny Smith Apples

Vegetables and Side Dishes

Yukon Gold Mashed Potatoes
Classic American Style Candied Yams
Glazed Brussels Sprouts,
Glazed Sweet Carrots with Ginger and Cardamom,
Creamy Blue Lake Bean and Mushroom Casserole with Crispy Shallots
Spaghetti Squash, Fresh Parsley, Organic Butter
Assortment of Organic Wood-Fired Baked Artisanal Breads
Sourdough and Walnut Baguettes, Country Wheat, French Style Bâtards, Sesame Seed Crusted Semolina Loaves

Desserts & Confections

Cappuccino Chouquettes, Maple Walnut Chocolate Miniature Pies
Valencia Orange Curd Fresh Fruit Tartlets, Pine Nut Gingerbread Tosca
Valrhona Salted Caramelia Chocolate Mousse, Almond & Orange Marmalade Petits Fours
S’mores Milk Chocolate Cheesecake Graham Crust
Golden Delicious Apple Charlotte, Cinnamon Crème Fraîche
Organic Valrhona Oriado Chocolate Mousse Bombe, Cacao Shortbread
Gianduja Chocolate Panna Cotta, Frangelico Chantilly, Hazelnut Croquante
Local Organic House Made Pumpkin Custard Tart, Maple Whipped Cream, Candied Pepitas
Cinnamon Rice Pudding, Cranberry Gelée, Cinnamon White Chocolate
Quince & Dried Currant Gingersnap Tartlets, Brown Sugar Streusel
Sweet Potato Trifle, Pecan Joconde, Toasted Marshmallow
Beaujolais Pear & Almond Frangipan Tarte Feuilletée
Concord Grape, Strawberry Pomegranate & Green Apple Pâte De Fruits
Pumpkin Butterscotch, Apple Cider, Spiced Pear, & Valrhona Dulcey Chocolate Macaron

*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. 20% Gratuity and sales tax not included.

For reservations please phone 707-939-2407

Fairmont
SONOMA MISSION INN & SPA