

Easter Brunch

MENU

SMOKED SALMON PLATTER TO SHARE:

Chilled Smoked Salmon, Smoked Trout Roe, Smoked Salmon Rillettes, Mini NYC Bagels, Potato Latkes, Cream Cheeses, House Made Pickles, Heirloom Tomato, Onion & Capers

MAINS:

(Choose 3 per Table)

Butter Poached Lobster Benedict with Roasted Tomato Hollandaise

Soft Scrambled Eggs with Wild Mushrooms, Gruyere & Black Truffle

Buttermilk Fried Chicken & Waffle with Maple Candied Bacon

Duck Confit Hash with Tater Tots, Chimichurri & Hollandaise

Luis' Breakfast Tacos with Chorizo, Scrambled Egg & House Made Hot Sauce

Roast Spring Lamb Leg with Pea & Pecorino Pesto

Niman Ranch Tenderloin with Emma's Chimichurri

Accompanied with Crispy Fingerling Potatoes & Glazed Spring Vegetables

DESSERT PLATTER TO SHARE:

Cream Cheese Blintzes, Stewed Berry Compote, SMI Signature Lemon Cottage Cheese Pancakes,

Crème Fraiche & Marmalade,

Milk Chocolate Tart with Salted Caramel

\$125 ++

Per Person

Kids Menu

HAPPY

Easter

STARTER

Chef's Vegetable Garden

MAIN CHOICE:

Buttermilk Pancake with Fresh Strawberries

Brioche French Toast with Bananas & Maple Syrup

Chef Nick's Macaroni & Cheese

Chicken Tenders & Fries with Ranch

Kids' Burger & Fries

DESSERT CHOICE:

Rice Crispy Nests

Easter Bunny Cake Pop

Carrot Cookies

\$39 ++

Fairmont
SONOMA MISSION INN & SPA