

Christmas Dinner 2023

FAMILY STARTER

Chilled Seafood Platters

*Tsar Nicoulai Caviar Blinis, Marin Miyagi Oysters,
Poached Prawn, Cocktail Sauce, Crab Louie Lettuce Cups*

FIRST COURSE (Choice of):

Roasted Chestnut Soup

Dark Chocolate Crème Fraîche

Salad of Winter Greens & Chicories

Marinated Chevre, Grilled Pear, Candied Walnuts

MAIN COURSE (Choice of):

Honey-Glazed Christmas Ham

Apricot Mostarda

Rosemary Salt-Crusted Prime Rib

Black Garlic Butter, Horseradish

Grilled Umpqua Valley Lamb Chops

Mint Jelly, Chamomile Yogurt

Seared Chilean Sea Bass

Lobster Béarnaise, Mustard Cress

Potato Parmesan Gnocchi

Sunchokes, Asparagus, Black Truffle

FAMILY STYLE SIDES:

Roasted Garlic Mashed Potatoes

Maple-Glazed Root Vegetables with Pinenuts & Midnight Moon

Roasted Brussels Sprouts with Pancetta & Agrodolce

Heirloom Bean & Wild Mushroom Ragout

Salt-Roasted Beets with Macadamia Tofu

DESSERTS (Choice of):

\$125⁺⁺ Per Person

Dark Chocolate Yule Log

Hazelnut Mousse

Bourbon Pecan Pie

Gingerbread Mousse, Caramel Sauce

Eggnog Cheesecake

Bourbon Whip, Spiced Pear Anglaise

Warm Apple Crumble

Spiced Oat Streusel, Calvados Ice Cream

Fairmont
SONOMA MISSION INN & SPA