



**FAIRMONT SONOMA
MISSION INN & SPA**
Amenity Guide





AMENITY GUIDE

The culinary offerings at Fairmont Sonoma Mission Inn & Spa are a true reflection of California's iconic Wine Country; locally inspired, seasonally driven, and crafted to elevate your stay.

Our gourmet amenities celebrate the rich bounty of Sonoma Valley, blending regional flavors with refined presentation. Whether you're indulging in artisan bites or savoring a curated wine experience, each offering is designed to immerse you in the spirit of Sonoma.

Call or email our Royal Service team to order.

e: FSMI.Reservations@Fairmont.com

t: +1 707-938-9000 ext. 0

24 hour advance notice required, prices do not include taxes, delivery charge or service charge.



HOMEMADE TORTILLA CHIPS with A SALSA TRIO

Delight in our homemade chips served with a vibrant trio of handcrafted salsas: Fire Roasted Salsa, Rich Red Mole, and Bright Tomatillo Verde.

\$26 plus tax and service charge
Allergens: vegan, contains nuts (Red Mole)



HUMMUS WITH DUKKAH, OLIVES, and HOMEMADE PITA CHIPS

Savor locally-made hummus crafted with simple, wholesome ingredients. This offering reflects our commitment to sustainability & support for local artisans.

\$30 plus tax and service charge
Allergens: vegan, contains nuts



LOCAL OLIVE OIL CROSTINI with LAURA CHENEL GOAT CHEESE

Crisp sourdough crostini drizzled with local olive oil paired with a creamy Laura Chenel goat cheese spread made right here in Sonoma, finished with herbs from our Chef's Garden.

\$30 plus tax and service charge
Allergens: vegetarian



FRESH MIXED FRUIT

Begin your Wine Country escape with a handpicked selection of the region's finest seasonal fruit. This vibrant assortment sets the tone for a stay rooted in wellness, flavor, and the simple pleasures of the Sonoma Valley.

\$35 plus tax and service charge
Allergens: vegan, gluten free



LOCAL STRAWBERRIES with STRAWBERRY LEMONADE

A refreshing take on a timeless favorite, this handcrafted lemonade blends sun-ripened strawberries with zesty lemons for a vibrant burst of flavor. Served with a side of fresh, locally grown Sonoma strawberries.

\$35 plus tax and service charge
Allergens: vegan, gluten free



SAVOR
every bite from the
COMFORT
of your guestroom



SWEET & SAVORY WELLNESS BARS

A wholesome blend of creamy almond butter, golden honey, crispy rice, sun-dried apricots and tart goji berries. Rich in antioxidants & vitamins.

\$25 plus tax and service charge

Allergens: vegetarian, gluten free, contains nuts



RESORT HARVESTED HONEYCOMB and SALTED CARAMELS

Handcrafted with Valrhona chocolate and honey gathered from our resort beehives, celebrating the natural harmony of our environment.

\$20 plus tax and service charge

Allergens: vegetarian, gluten free



ARTISANAL CHEESE BOARD

Curated with the finest local cheeses and served with fresh fruit and savory Marcona almonds.

\$40 plus tax and service charge

Allergens: vegetarian, gluten free, contains nuts





MADAGASCAR VANILLA BEAN and BROWN BUTTER MADELEINES

Delicately baked with golden brown butter and Madagascar vanilla, these soft Madeleines are finished with a hint of fresh lemon zest.

\$18 plus tax and service charge
Allergens: vegetarian, contains nuts



WINE COUNTRY MACARONS

Our handmade macarons are inspired by the bounty of Sonoma County; White Chocolate Infused with Chardonnay and Dark Chocolate Infused with Pinot Noir.

\$18 plus tax and service charge
Allergens: vegetarian, gluten free, contains nuts



MELISSA'S FAMOUS BANANA BREAD

Baked fresh every morning, this flavorful banana bread is a comforting classic made with ripe bananas, a hint of warm spice, and a golden crust that's simply irresistible.

\$28 plus tax and service charge
Allergens: vegetarian



CHOCOLATE BIRTHDAY CAKE

This personal chocolate cake is crafted with care and richness, featuring deep dark chocolate sauce and a soft, decadent center. Topped with Valrhona seasonal chocolate truffles.

\$35 plus tax and service charge
Allergens: vegetarian



CHARDONNAY FAIRMONT'S DOG BISCUITS

Chardonnay Fairmont gives her paw print-of-approval on these homemade Dog Biscuits, crafted with love using pet-friendly ingredients – because even Fido deserves a delicious welcome to wine country.

\$12 plus tax and service charge
Ingredients: gluten free rice flour, bran, salt, eggs, chicken bouillon broth, canola oil, hot water, chopped parsley, egg whites.



FOR THE YOUNG
and young at heart



HOMEMADE CINNAMON CHURROS

Handcrafted and delicately crisp and golden. Dusted with warm cinnamon sugar and served with crème anglaise, rich caramel, and dark chocolate sauces.

\$30 plus tax and service charge
Allergens: vegetarian



HOMEMADE JUMBO COOKIES

A harmonious blend of Guittard milk and dark chocolate chips, baked to golden perfection. Served with a glass of Clover whole milk for the perfect indulgence.

\$20 plus tax and service charge
Allergens: vegetarian



WINE COUNTRY *comes to you*

Our Sommelier's top picks from Sonoma and Napa.
750ml bottles served with two wine glasses.

DOMAINE CARNEROS LA REVE | \$143
Sparkling, Napa Valley

SCHRAMSBERG BLANC DE BLANC | \$89
Sparkling, Napa Valley

MERRY EDWARDS SAUVIGNON BLANC | \$112
Russian River Valley, Sonoma

HANZELL "SEBELLA" CHARDONNAY | \$96
Sonoma County

FAILLA PINOT NOIR | \$88
Sonoma Coast

BELLA UNION CABERNET SAUVIGNON | \$112
Napa Valley



GLORIA FERRER SONOMA BRUT

Celebrate your Sonoma getaway with a chilled bottle of our signature Sonoma Brut, crafted in partnership with Gloria Ferrer Winery using their estate-grown Pinot Noir and Chardonnay grapes. Presented on ice and served with two sparkling wine flutes.

\$64 plus tax and service charge

COCKTAIL KITS

for something different



GIN & TONIC

A refreshing classic. This kit includes premium gin, artisanal tonic water, and a hint of citrus garnish for a crisp, perfectly balanced cocktail anytime.

\$75 plus tax and service charge



MOJITO

Cool and crisp. Featuring white rum, mint, lime juice, and soda water, this Mojito kit delivers a refreshing escape in every sip.

\$75 plus tax and service charge



TEQUILA PALOMA

Bright and invigorating. This kit pairs smooth tequila with sparkling grapefruit soda for a zesty Paloma that's easy to savor.

\$75 plus tax and service charge



OLD FASHIONED

Timeless and smooth. Enjoy a rich blend of quality whiskey, aromatic bitters, and a touch of sugar, finished with an orange twist for the ultimate Old Fashioned.

\$75 plus tax and service charge



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Sonoma, California 95476

@fairmontsonoma #fairmontsonoma