

#### TO START (select one)

#### SALAD LYONNAISE

Frisee, Warm Bacon Vinaigrette, Poached Egg, Brioche Croutons

#### FRENCH ONION SOUP

### MAINS

(select one)

#### **ROASTED TROUT**

Shaved Fennel, Frisee, Pancetta, Fines Herb brown Butter

#### **POT-AU-FEU**

Braised Short Ribs, Roasted Marble potatoes, Horseradish Cream, Garlic Parmesan Croutons, Aromatic Vegetables

#### LIGHTLY SMOKED PORK LOIN

Whole Grain Mustard, Braised Greens, Herbed Spätzle

## FOR THE TABLE

TARTE FLAMBEE | Flatbread with Formage Blanc, Caramelized Onions, Bacon

ALPINE FRIES | Rosemary Ham, Pickles, Raclette, Crispy Thin Cut Fries

## DESSERTS

(select one)

#### PEAR BOURDALOUE TART

Pear Anglaise, Whipped Crème Fraiche, Candied Pear Crystal

#### CHOCOLATE HAZELNUT PROFITEROLE

Chocolate Hazelnut Cream Filling, Caramel & Chocolate Sauce, Anglaise, Candied Hazelnut

## **ENHANCEMENTS - \$35 EACH**

**CHEESE FONDUE** Sourdough, Potatoes, Pickles, Apple, Pear **BERNER PLATTE** Bratwurst, Smoked Pork, Potatoes, Sauerkraut

PRICES EXCLUDE TAX & GRATUITY

# FAIRMONT SONOMA MISSION INN & SPA

Après-ski, the wine country way. Warm up with a festive beverage or cozy glass of wine

# COCKTAILS



# LYLE'S FAMOUS EGGNOG 22 HOT TODDY 18 NOT-SO-IRISH KAFI 20 SWISS MISS HOT CHOCOLATE 10

Made with Ghirardelli Chocolate Add Spirit of Choice **20** 



# WINE

## VEUVE CLICQUOT "YELLOW LABEL" BRUT 40/152 DOMAINE CARNEROS "BRUT ROSE" 24/96

KURTATSCH KERNER 16/64 APERTURE CHENIN BLANC 16/64

ADMIRE PINOT NOIR 18/72 ORIN SWIFT "ABSTRACT" 22/88

