

FAIRMONT SONOMA MISSION INN & SPA
SPRING CHALETs
\$50 MINIMUM PER PERSON

STARTERS

FRENCH ONION SOUP* 14

SALAD LYONNAISE

*Frisée, Warm Bacon Vinaigrette, Poached Egg, Brioche Croutons** 18

CHEESE FONDUE

Sourdough Bread, Potatoes, Pickles, Assorted Vegetables (v)* 35

BERNER PLATTE

Bratwurst, Smoked Pork, Potatoes, Sauerkraut (df)(gf) 35

TARTE FLAMBÉE

Flatbread with Fromage Blanc, Caramelized Onions, Bacon 22

ALPINE FRIES

*Rosemary Ham, Pickles, Raclette Cheese, Crispy Thin Cut Fries** 18

MAINS

SEARED MT. LASSEN TROUT

Shaved Fennel, Frisée, Pancetta, Fines Herb Brown Butter (sf)(gf) 38

POT-AU-FEU

*Braised Short Ribs, Roasted Marble Potatoes, Horseradish Cream, Garlic
Parmesan Croutons, Aromatic Vegetables** 36

GRILLED MAITAKE MUSHROOM

Wild Rice Pilaf, Melted Leeks, Turnips, Pistachio Pesto (vg)(gf)(n) 32

DESSERTS

CHOCOLATE HAZELNUT PROFITEROLE

*Chocolate Hazelnut Cream Filling, Caramel & Chocolate Sauce,
Anglaise, Candied Hazelnut (n)(v)* 15

PEAR BOURDALOUE TART

Pear Anglaise, Whipped Crème Fraiche, Candied Pear Crystal (n)(v) 15

CHOCOLATE FONDUE

Strawberries, Apple, Pear, Pineapple, Marshmallows (gf)(v) 35

PRICES EXCLUDE TAX & 20% SERVICE CHARGE

(v) - vegetarian | (vg) - vegan | (n) - contains nuts | (gf) gluten free | (df) - dairy free | (sf) - seafood

* - can be modified

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COCKTAILS

MARTINI FLORALE 21

Gin, St. Germaine,
Dry Vermouth, Sauvignon Blanc

LE DIRTY 18

*Vodka, BR Cohn Extra Virgin Olive Oil, Olive Brine, Valley
Ford Grazin Girl Gorgonzola Stuffed Olives*

POUSSE CAFÈ 20

*Hansons Vodka, Kahlua, Pedro Ximenez Sherry,
Demerara, Concentrated Cold-Brew Coffee*

WINE

VEUVE CLICQUOT "YELLOW LABEL" BRUT 40/152

DOMAINE CARNEROS "BRUT ROSÉ" 24/96

GUNDLACH BUNDSCHU GEWÜRZTRAMINER 18/60

CALVET "VOUVRAY" CHENIN BLANC 14/60

ADMIRE PINOT NOIR 18/72

ORIN SWIFT "ABSTRACT" 22/88

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