

THE *Fairmont*
SAN JOSE

Dinner Menus






FAIRMONT LIFESTYLE CUISINE PROGRAM



“It is our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine Program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.”

“Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat”

 *“Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.”*

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SAN JOSE

DINNER BUFFETS


*All Dinner Buffets are Accompanied by Chef's Choice of Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee, Fairmont Signature Tea*

TASTE OF THE VALLEY

Salads

 Belgian Endive and Watercress Salad, Candied Walnuts, Dried Cranberries,
Shaved Goat Cheese, Mustard Vinaigrette

 Marinated Artichokes and Hearts of Palm
Lemon Basil Dressing

 Green Bean and Mushroom Salad
Shallot Sherry Vinaigrette

Orzo Bay Shrimp Salad

Entrées

 Seared Pacific Salmon and Bay Scallops
Basil Infusion

 Tarragon Crusted Breast of Chicken
Artichoke Fennel Green Olive Caper Tomato Fondue

Roasted New York Sirloin of Beef, Carved to Order

Roasted Yukon Gold Potatoes

Seasonal Vegetables

Desserts

Fig and Toasted Walnut Tart
Chocolate Mousse Torte
Orange-Lavender Yogurt Terrine

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NORTHERN CALIFORNIA

Wine Country

Display of Local Cheeses with Fresh Grapes, Assorted Dried Fruits & Nuts

Petaluma Breast of Chicken with Goat Cheese and Fig Marsala Sauce

Sonoma Roasted Leg of Lamb, Rosemary Olive Jus

Goat Cheese Au Gratin Potatoes

Monterey Bay

Bay Shrimp and Calamari Fennel Salad

Tarragon Crusted Salmon

Artichoke Tomato Coulis

Carmel Valley Roasted Sirloin of Beef

Forest Mushroom Syrah Sauce

San Francisco

Clam Chowder with Sourdough Crostini

Dungeness Crab Cocktail

 Seared Tuna, Fingerling Potatoes and Tender Green Beans
Mustard Vinaigrette

From the Valley

 Organic Field Greens, Toasted Almonds and Dried Fruits
Balsamic Vinaigrette

 Asparagus and Roasted Bell Pepper Salad

Grilled Bob White Quails, Basil Polenta, Roasted Garlic Jus

Santa Cruz Coast

Chocolate Dipped Strawberries

Fresh Assorted Berries with Balsamic Mascarpone Cream

Caramel Puffs

Flourless Chocolate Cake

Fresh Fruit Tartlets and Gourmet Cookies