

# Christmas at the Fairmont Scottsdale Princess

## Brunch - Four Restaurants, Five Chefs, One Spectacular Christmas Brunch

Friday, December 25<sup>th</sup>, 2015  
Palomino Ballroom  
10am - 3:00pm

For reservations please call Restaurant Reservations: (480) 585-2694  
Adults - \$95++, Children - \$40++, Children 5 and under eat free (with paying adult)

*Credit Card will be required for all reservations. Cancellations require a 72 hour notice.  
Cancellations after 72 hours will be charged 50% of their reservation.  
Valet and Self-Parking available.*

### ***La Hacienda, Chef Forest Hamrick***

Tamales de Pollo en Salsa Verde  
*Green Chile Chicken Tamales / Tomatillo Cream / Pico de Gallo*

Frijoles Chinos  
*Refried Pinto Beans / Chile Guajillo / Queso Chihuahua*

Champurrado  
*Mexican Chocolate / Warm Milk / Maiz / Piloncillo / Cinnamon / Vanilla*

### ***Bourbon Steak, Chef Jeremy McMillan***

Smoked Snake River Farms American Kobe Beef Chuck Roast  
with Horseradish Crème Fraiche and Chimichurri

Soy & Balsamic Braised Baby Shiitake Mushrooms

Arizona Wheat Berries with Squash, Chestnut & Apple

### ***Toro by Richard Sandoval, Chefs Jakob Leavitt & Nicholas Anderson***

Sushi Rolls:  
*Angry Tuna Roll, Electric Eel Roll*

Ceviches:  
*Tuna Nikkei - White Soy / Avocado / Nori / Sesame  
Shrimp - Citrus - Habanero Broth / Avocado / Pickled Onion*

***Ironwood American Kitchen, Chef William Schultz***

Chili Brined Bone in Pork Loin Roast, Dried Fruit & Catalan Sausage Stuffing

Evo Seared Wahoo, Blood Orange, Grapefruits, Asian Pear Slaw

Whole Roast Goose, Brussels Sprouts, Bacon Lardons, Fresh Parsley, Thyme and Rosemary

Butter Whipped Potatoes and Candied Yam Brûlée

Green Beans with Chanterelles and Cipollinis, Honey Glazed Carrots

Organic Greens & Romaine Hearts, Baby Heirloom Tomatoes, Candied Nuts, Dried Berries, Croutons, Shaved Parmesan,

Shredded Cheddar, Sliced Radish, Cucumbers, Pepitas, Seasonal Vinaigrettes and House Made Dressings

Citrus Cured Olives and Tabouleh, Roasted Beet with Orange and Crème Fraiche, Arizona Winter Panzanella Salad

Spinach Madeleine, Fingerling Potatoes with Bacon

Marinated Mushrooms, White Balsamic, Micro Arugula, Crispy Shallots

BYO Mac & Cheese:

*Truffle Gruyere Cheese Sauce, Sharp Cheddar Cheese Sauce*

*Peas, Bacon, Broccoli, Mushrooms, Winter Squash, Green Onions, Mini Hot Dogs, Bay Shrimp*

Braised Turkey Meatballs, Classic Tomato Sauce, Fresh Parsley Gremolata

Rosemary Focaccia Bread, Flatbreads, Artisan Loaves and Rolls, Extra Virgin Olive Oil

Marinated Buffalo Mozzarella, Panzanella and Classic Caesar Salads

Tandoori Leg of Lamb

Vegetable Kebabs, Morabbas, Pickles, Chutneys

Naan Bread (Plain and Chilli Naan)

Cucumber Raita, Roasted Pepper Babaganoush, Spicy Hummus

***Farm Fresh Eggs, Omelets and Breakfast Specialties***

Farm Fresh Scrambled Eggs with Snipped Chives and Roasted Tomatoes

Florentine Benedict - Poached Egg, Peppered Bacon, French Bread, Heirloom Tomato, Basil Hollandaise

Classic Omelet Fillings, Specialty Cheeses, Gourmet Meats

Traditional Breakfast Potatoes

Traditional Breakfast Meats Including Pork, Chicken and Chorizo Sausages, Bacon and Honey Glazed Ham

Brioche French Toast, Buttermilk Pancakes, Red Velvet Pancakes

Malted Belgian Waffle, Berry Compote, Chantilly Cream, Maple Syrup

***Carved Fruit and Freshly Squeezed Juices***

Carrot Ginger, Detox, Green Juices, Sparkling Juices, Rosemary Lemonade, Raspberry Limeade, Ginger Orangeade

Fruit Parfaits, Tropical Fruit Salad and Sliced California Melons

***Special Just for the Little Ones***

Country - Style Chicken Tenders with Waffle Fries  
Grilled Italian Bread Cheese Bites, White Cheddar, American Cheese  
Assorted Mini Pizza Tarts  
Cupcakes and Holiday Cookies  
Fresh Fruit Kabobs  
Assorted Mini Holiday Cup Cakes  
Assorted Cake Pops  
Assorted Holiday Cookies  
Brownies and Blondies  
Red and Green Rice Krispy Squares

***Pastries and Desserts, Executive Pastry Chef Carlos Salazar***

Caramel Nut Tart  
Strawberry shortcake Mint Parfait  
Green Tea Cheese Cake  
Rum Baba Cake  
Chocolate Buche de Noel  
Passion Curd Tarts with Red Meringue  
French Macaroons  
Egg Nog Panna Cotta with Cranberry Compote  
Red Velvet Berry Cake  
Panettone Bread Pudding, Rompope Anglaise  
French Macaroons  
Pretzel Sticks Dipped in Chocolate  
Café du Monde Beignet Station Served with Warm Spiced Apple Cider and Hot Chocolate

***Beverage Offerings***

Brunch complimentary beverages: Juices, Milk, Soft Drinks, Lemonade & Iced Tea  
Brunch does not include any alcoholic beverages or complimentary champagne  
Full bar, wine by glass and beer - available on consumption plus tax and gratuity  
Champagne Signature Beverages & Bloody Marys available

## CHRISTMAS EVE AND DAY RESTAURANT SPECIALS

Thursday, December 24<sup>th</sup>, 2015 and Friday, December 25<sup>th</sup>, 2015

### **Bourbon Steak**

5:00 pm to 10:00 pm (last seating at 9:30pm)  
A la Carte menu will offered (no seasonal offerings)  
No happy hour offered

### **La Hacienda**

5:00 pm to 10:00 pm (last seating at 9:30pm)  
A la Carte menu will be offered and special  
No happy hour offered

#### ***Special:***

**Pepper Crusted Prime Rib \$39**

*Yukon Gold Mash Potato / Chile Relleno Casserole / Green Beans - Bacon - Salsa Entomatada / Au Jus  
Horseradish Crema / Pan Bollio - Chipotle Honey Butter*

### **Ironwood American Kitchen**

5:00 pm to 10:00 pm (last seating at 9:30pm)

#### **Special:**

"Holiday Fare" Nightly Specials and Custom A la Carte menu offered

**Salt Crusted Prime Rib 8oz \$20 / 16oz \$30**

Seasonal Vegetables / Butter Whipped Mashed Potato / Horseradish Cream / Herbed Au Jus

**Rosemary Garlic Pork Loin \$24**

*Baby Carrots / Herb Roasted Potato / Fire Roasted Apples / Honey Mustard Glaze*

#### **Dessert**

Flourless Chocolate Cake / Peppermint Ice Cream \$8

Warm Southern Pecan Pie / Vanilla Bean Ice Cream \$8

### **Toro Latin Restaurant & Rum Bar**

5:00 pm to 10:00 pm (last seating at 9:30pm)  
A la Carte menu will be offered and special

#### **Special:**

Christmas Dinner Specials

**Caribbean Pineapple Honey Ham \$36**

Natural Jus / Yukon Gold Mash Potato / Salsa Criolla Slaw