



*Festive
Season* 2022

Fairmont
MIRAMAR HOTEL & BUNGALOWS
SANTA MONICA



Dear Friends

Season's greetings from the team at Fairmont Miramar Hotel & Bungalows in sunny SoCal! We have very special plans underway to celebrate the holidays with you, in style.

Winter is our favorite time of year here in vibrant Santa Monica, just steps from the beach. Our location could not be more picture-perfect year-round, but over the holidays, the streets surrounding the hotel truly sparkle in the glow of twinkle lights and holiday festivities.

Inside the iconic Miramar, our new Michelin-trained Executive Chef at the award-winning FIG Restaurant is planning a stellar Thanksgiving dinner. Those who love High Tea as much as we do will want to gather the generations for authentic Holiday High Tea in our newly redesigned, comfortably chic Lobby Lounge. Plan an intimate champagne soirée with friends at The Bungalow Bar, or simply relax in our private bungalows (the only ones in town!) or spacious suites.

There is always a good reason to celebrate, from Thanksgiving to New Year's and beyond, and we look forward to welcoming you, your friends and your family with open arms.

Wishing you and your loved ones a joyous holiday season, filled with love and laughter.

Kind regards,

Sam Jagger
General Manager



Culinary Team

Our new Executive Chef Damon Gordon (center, with Soko Chef Masa Shimakawa and Chef de Cuisine Joe Cook) refined his talents alongside Michelin-star chefs Alain Ducasse, Claude Troisgros and Marco Pierre White. Gordon's roots are in Ipswich, England. He has helmed kitchens all over the world. We are thrilled to welcome him to Miramar.

Among other innovations, Gordon plans to put an elevated spin on vegan dishes, with marinated Hen of the Woods mushrooms, grilled like a steak and topped with a crispy tempeh and red wine emulsion for New Year's Eve. Support for sustainability initiatives along with "using the best ingredients and cooking them perfectly" are just a few priorities for our new Executive Chef.







Thanksgiving

THURSDAY, NOVEMBER 24

Enjoy a sumptuous
Thanksgiving Dinner at FIG

Thanksgiving Meal To Go Also Available

**Reservations are available on Resy.
Or call 310-319-3111 or
visit figsantamonica.com
FIG @ 5 will not be available
on Thanksgiving Day**

THANKSGIVING PRE FIXE \$89



Selection of one of the following
Roasted Chestnut & Apple Soup
Crème Fraiche, Chives
Half Dozen Market Oysters (as menu)
Chicken Liver Parfait
Poached Persimmons, toasted brioche
Gem Lettuce Caesar (as menu)
Endive & Arugula Salad
Compressed pears, Point Reyes blue cheese, tarragon, sherry mustard dressing

ENTRÉE

Selection of one of the following
King Salmon
White bean puree, sunchoke, olives
Caramelized Sea Scallops
Cauliflower two ways, Swiss chard, Vadouvan lime emulsion
Slow Roasted Free Range Turkey
Heirloom apple & sage stuffing, sweet potato puree with crème fraiche, green beans with garlic and lemon, roasted Brussels sprouts with brown butter, chestnuts, pomegranate and sherry vinegar, spiced cranberry compote with orange Turkey and Giblet gravy
Braised Short Rib
Spiced red wine, olive oil potato puree, glazed carrots, onion petals
Butternut Squash Tortellini
Crispy kale, sage, soy brown, hazelnuts

DESSERTS

Selection of one of the following
Pumpkin Crème Brulee Tart
Tahitian vanilla, crème fraiche
Dark Chocolate Pot de Crème
Raspberries, cocoa nibs
Fig Tart
Local honey, yogurt sorbet
Rum Baba
Myers dark rum, raisins, crème Chantilly

TURKEY TO GO OFFERING \$395



SALAD

Red endive, arugula, grilled pears, point reyes blue cheese, herb croutons, sherry mustard dressing

ENTRÉE

Whole slow-roasted free range Turkey, thyme butter
Turkey and giblet gravy
House-made spiced cranberry compote with orange Sage and apple stuffing
Sweet potato puree with crème fraiche & chives
Roasted Brussels sprouts, brown butter, pomegranate, chestnuts, sherry vinegar
Sautéed green beans, garlic confit, cured bacon

DESSERT

Pumpkin Pie, maple, crème Chantilly

- 1 Whole Slow Roasted Turkey
- 1 qt stuffing
- 2 qt sweet potato puree
- 1 qt cranberry sauce
- 2 qt roasted brussels sprouts
- 2 qt green beans
- 1 qt turkey gravy
- 1 each pumpkin pie
- 1 qt crème Chantilly

LOBBY LOUNGE \$58

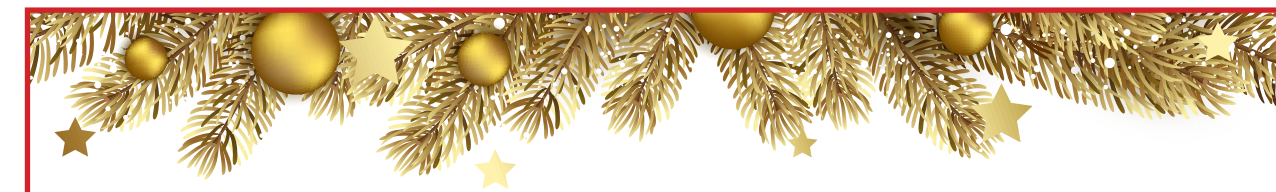
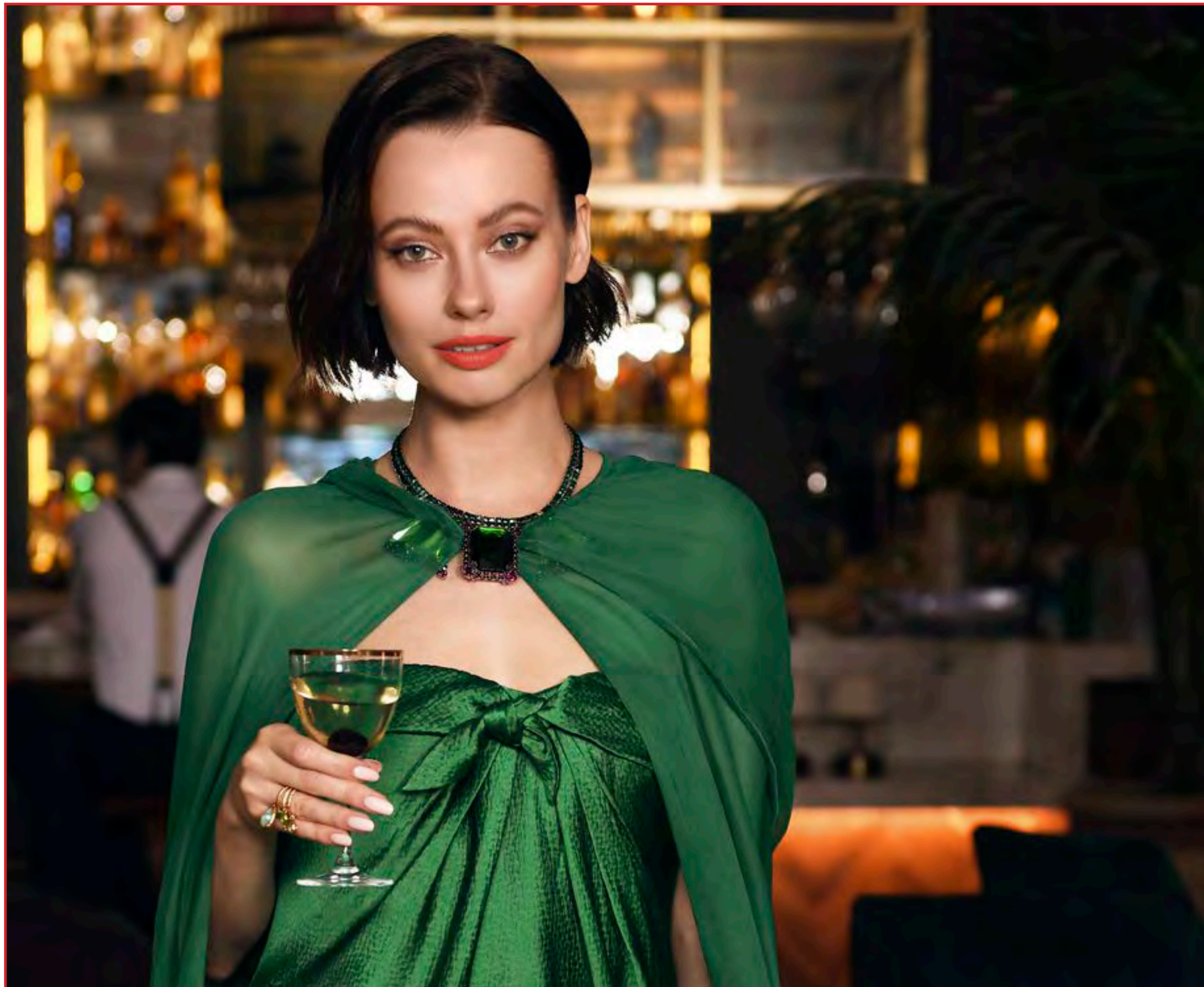


SLOW ROASTED FREE RANGE TURKEY

Heirloom apple & sage stuffing, sweet potato puree with crème fraiche, green beans with garlic and lemon, roasted Brussels sprouts with brown butter, chestnuts, pomegranate and sherry vinegar, spiced cranberry compote with orange
Turkey and Giblet gravy

PUMPKIN CRÈME BRULEE TART

Tahitian vanilla, crème



Christmas Eve Dinner

SATURDAY, DECEMBER 24

Celebrate Christmas Eve with us and the family. Enjoy our seasonal dishes such as Roasted Chilean Sea Bass, Prime Filet of Beef, and Bitter Chocolate Tart.

Treat yourself to a fabulous seven course Omakase menu, with sake pairings, starting with an assortment of amuse bouches.

A limited a la carte menu will also be available.

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visit figsantamonica.com**



FIG | LOBBY LOUNGE



Roasted Chilean Sea Bass

Spiced kabocha squash, persimmon, wilted kale
\$52

Prime Filet of Beef

Crispy Brussels sprouts, chestnuts, wild mushrooms,
red wine soy bordelaise
\$68

Bitter Chocolate Tart

Orange vanilla compote, yogurt sorbet
\$8

SOKO



7 COURSE MENU
\$200 / 7 SAKE PAIRING

Assortment of Amuse Bouche

kelp with herring roe, Ankimo, california abalone, sea urchin

“Dobin-Mushi” Soup

spiny lobster, matsutake mushroom, ginko nuts, mitsuba

Snow Crab “Sunomono” Salad

wakame, myoga, cucumber, tosa vinegulette

Today’s Sashimi Selection

chu-toro, kanpachi, king salmon, red snapper

Grilled Winter Yellowtail “Yuan-yaki”

pickled watermelon radish, sesame spinach, yuzu

Nigiri Sushi

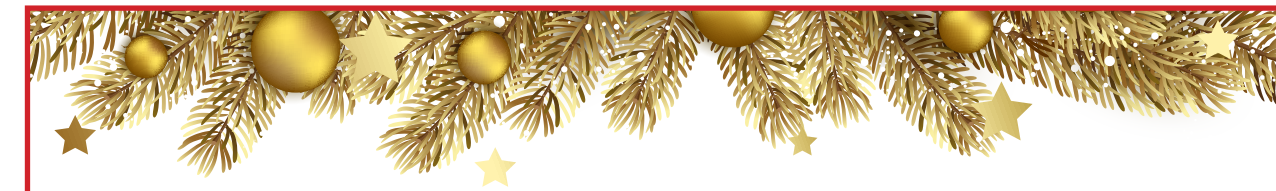
Chef’s Choice of Five Pieces Nigiri of the Day

Chilled Fresh Fruits

japanese cantaloupe melon, grapes, berries







Christmas Day

SUNDAY, DECEMBER 25

Celebrate Christmas Day with us and the family. We are featuring our Prime Rib Carving Station with all the trimmings, and our Bloody Mary and Rosé Station. Enjoy delicious pastries and desserts, and perhaps a surprise visit from Santa Claus himself!

Reservations are available on Resy.

Or call 310-319-3111 or

visit figsantamonica.com

FIG @ 5 will not be available on
Christmas Day





BRUNCH AT FIG 11AM - 4PM



Carving Station

Slow Roasted Whole Prime Rib
Savory popovers, whipped potatoes,
fresh horseradish, grain mustard au jus
FIG Cut | \$69
Georgina Cut | \$75

Bloody Mary & Mimosa Bar | \$21
Heirloom tomato juices, traditional
fixings, peppered bacon, spiced shrimp,
blistered shishito peppers, freshly
shucked oysters, house-made pickles,
crispy capers

SOKO



7 COURSE MENU
\$200 / 7 SAKE PAIRING

Assortment of Amuse Bouche
kelp with herring roe, Ankimo, california abalone, sea urchin

“Dobin-Mushi” Soup
spiny lobster, matsutake mushroom, ginko nuts, mitsuba

Snow Crab “Sunomono” Salad
wakame, myoga, cucumber, tosa vinegulette

Today’s Sashimi Selection
chu-toro, kanpachi, king salmon, red snapper

Grilled Winter Yellowtail “Yuan-yaki”
pickled watermelon radish,
sesame spinach, yuzu

Nigiri Sushi
Chef’s Choice of Five Pieces Nigiri of the Day

Chilled Fresh Fruits
japanese cantaloupe melon, grapes, berries





A decorative graphic in the top right corner featuring gold stars, red and gold ornaments, and white streamers on a light blue background.

New Year's Eve

SATURDAY, DECEMBER 31

Celebrate with friends and family with our exclusive New Year's Eve multi-course menu (no a la carte service).

Two seatings will be available:

5:30 pm

three-course meal, with amuse bouche and suggested wine pairings,

8:30 pm

four-course meal, with amuse bouche and suggested wine pairings.

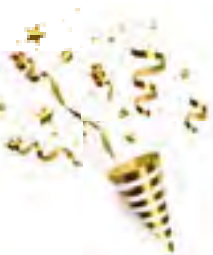
Reservations are available on Resy.

Or call 310-319-3111 or

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Credit card is required for bookings.

FIG @ 5 will not be available on New Year's Eve.







NEW YEARS EVE DINNER AT FIG
FIRST SEATING \$105



Amuse Bouche
Compliments from the chef

FIRST
Sea Scallop Crudo
Persimmon, white miso, radish
Or
Wedge Salad
Compressed pears, smoked blue cheese,
pecans, crispy prosciutto

SECOND
Filet of Beef
Creamed spinach, chanterelle mushrooms, red wine reduction
Or
Colorado Lamb
Herb crust, fondant potato, celery root puree

THIRD
Bitter Chocolate Mousse
Cocoa nibs, vanilla, hazelnut cookies
Or
Caramelized Pear Tart
Local honey, bee pollen, star anise

NYE DINNER AT FIG
SECOND SEATING \$149



Amuse Bouche
Compliments from the chef

FIRST
Sea Scallop Crudo
Persimmon, white miso, radish
Or
Pressed Hudson Valley Foie Gras
Bittersweet orange compote, pistachio, toasted brioche
Or
Wedge Salad
Compressed pears, smoked blue cheese,
pecans, crispy prosciutto

SECOND
Red King Crab Leg
Tarragon butter, espelette, olive oil potatoes
Or
Ora King Salmon
Compressed leeks, herb gnudis, truffle emulsion

THIRD
Filet of Beef
Creamed spinach, chanterelle mushrooms, red wine reduction
Or
Spiced Slow-cooked Duck Breast
Duck confit, red cabbage, salsify, pomegranate reduction
Or
Colorado Lamb
Herb crust, fondant potato, celery root puree

FOURTH
Bitter Chocolate Mousse
Cocoa nibs, vanilla, hazelnut cookies
Or
Caramelized Pear Tart
Local honey, bee pollen, star anise



NYE AT SOKO
FIRST SEATING, 6PM \$200



Bluefin Tuna “Maguro no Nuta”
wakegi, radish, arima sanshyo, mustard miso

Simmered California Abalone
uni, mitsuba, shimeji mushroom, kimo somen

Today’s Sashimi Selection
chu-toro, kanpachi, king salmon, red snapper

Grilled Chilean Sea Bass“Saikyo-yaki”
pickled watermelon radish, sesame spinach, ginko nuts

Nigiri Sushi
Chef’s Choice of Five Pieces Nigiri of the Day

Chilled Fresh Fruits
apanese cantalop melon

NYE AT SOKO
SECOND SEATING, 9PM \$230



Bluefin Tuna “Maguro no Nuta”
wakegi, radish, arima sanshyo, mustard miso

Selection of Appetizers “Hassun”
hime sazae, eel burdock roll, sawagani, chawan mushi,
ebi nikogori, uni tamago

Simmered California Abalone
uni, mitsuba, shimeji mushroom, kimo somen

Today’s Sashimi Selection
chu-toro, kanpachi, king salmon, red snapper

Grilled Chilean Sea Bass“Saikyo-yaki”
pickled watermelon radish, sesame spinach, ginko nuts

Nigiri Sushi
Chef’s Choice of Five Pieces Nigiri of the Day

Buckwheat Noodle Soup with Duck “Toshikoshi Soba”
yuzu, wakame, green leek, shichimi chili

Chilled Fresh Fruits
japanese cantalop melon



New Year's Brunch

SUNDAY, JANUARY 1

Kick off the New Year with L.A.'s best brunch at Fig Restaurant. Choose from local favorites such as FIG's Eggs Benedict coupled with Santa Monica Farmers' Market berries and a selection of fresh-pressed organic juices from our kitchen juicery.

**Reservations are available on Resy.
Or call 310-319-3111 or
visit figsantamonica.com**



NEW YEARS DAY BRUNCH



Carving Station

Slow Roasted Whole Prime Rib
Savory popovers, whipped potatoes,
fresh horseradish, grain mustard au jus
FIG Cut | \$69
Georgina Cut | \$75

Bloody Mary & Mimosa Bar | \$21

Heirloom tomato juices, traditional
fixings, peppered bacon, spiced shrimp,
blistered shishito peppers, freshly
shucked oysters, house-made pickles,
crispy capers

NEW YEARS DAY OMAKASE AT SOKO



7 COURSE MENU
\$200 / 7 SAKE PAIRING

Assortment of Amuse Bouche

kelp with herring roe, Ankimo,
california abalone, sea urchin

“Dobin-Mushi” Soup

spiny lobster, matsutake mushroom,
ginko nuts, mitsuba

Snow Crab “Sunomono” Salad

wakame, myoga, cucumber, tosa vinegulette

Today’s Sashimi Selection

chu-toro, kanpachi, king salmon, red snapper

Grilled Winter Yellowtail “Yuan-yaki”

pickled watermelon radish, sesame spinach, yuzu

Nigiri Sushi

Chef’s Choice of Five Pieces Nigiri of the Day

Chilled Fresh Fruits

japanese cantaloupe melon, grapes, berries



Destinations

HOLIDAYS AT DISNEYLAND
NOVEMBER 11, 2022 - JANUARY 8, 2023



ICE AT SANTA MONICA PLACE
NOVEMBER 11, 2022 - JANUARY 16, 2023



SANTA MONICA HOLIDAY
TREE LIGHTING CEREMONY
DECEMBER 1, 2022, 6-8PM





Santa Suite

\$2000+ / Night

Celebrate the magic of the holiday seasons by the beach, in the cozy oceanside cocoon of the iconic Fairmont Miramar Hotel & Bungalows in Santa Monica. Guests staying at our Santa Suite will enjoy an ultimate fairy-tale atmosphere including world-class dining experiences, luxury specialty suite, decked out in Santa-inspired décor and many fun-filled festive destination activities for the whole family. 'Tis the seasons only at the Miramar!

Offer Includes:

- Overnight accommodations in a family-friendly, luxury suite, decked out in Santa-inspired décor
- Breakfast for up to four registered guests (up to \$120 per day)
- Santa's Candy Bar and S'more's kit
- One gingerbread house kit
- One complimentary movie to select a favorite holiday classic
- Overnight Parking for one vehicle
- Admission-free to unlimited Pacific Park amusement rides and attractions at the Santa Monica Pier (up to 4 passes per family)
- Complimentary skate rental and all day admission to Santa Monica ice rink (up to 4 passes per family)

Available Between December 1, 2022 and Sunday, January 1, 2023
First night pre-paid, non-refundable deposit due at the time of booking.
Minimum 2 nights stay

Holiday Festivities at a Glance



THURSDAY, NOVEMBER 24TH

THANKSGIVING

FIG Restaurant

Lobby Lounge

Soko

Turkey Offering To Go



SATURDAY, DECEMBER 24TH

CHRISTMAS EVE

All Outlets & Soko

Offering

SUNDAY, DECEMBER 25TH

CHRISTMAS DAY

Christmas Day Brunch 11am - 4pm

FIG closed for dinner

Soko and Lobby Lounge open for dinner



SATURDAY, DECEMBER 31ST

NEW YEAR'S EVE

FIG - Two Structured Seatings

5:30pm & 8:30pm

Soko - NYE "Omakase" Menu Only

6:00pm & 9:00pm

SUNDAY, JANUARY 1ST

NEW YEAR'S DAY

New Year's Day Brunch 11am - 4pm

FIG closed for dinner

Soko and Lobby Lounge open for dinner



Fairmont

MIRAMAR HOTEL & BUNGALOWS

SANTA MONICA

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