HOLIDAY BRUNCH

Champagne Brunch Buffet at the Top of the Mark

SUNDAYS

December: 1st | 8th | 15th | 22nd | 29th

Seatings from: 10:00am - 1:30pm

$139 per adult

$65 per child (ages 4-12)

prices exclude tax & gratuity

PLEASE CALL FOR RESERVATIONS

HOLIDAY DESK: (415) 616-6941

Buffet Presentation • Unlimited Bubbly • Live Pianist • Views of the City & Bay

SAMPLE BUFFET MENU

Soups

Cream of Artichoke Bisque
Parmesan Cheese, Parmesan Crostini

Dungeness Crab Chowder
Sourdough Croutons

Top of the Mark Roast

Slow Roasted Angus Bone-In Prime Rib
Horseradish Cream, Au Jus

Salmon en Croûte
Lemon-Dill Sauce

Fisherman's Wharf

Kumamoto Oysters • Jumbo Shrimp
King Crab • Crab Claws
Dungeness Crab
Champagne Mignonette Rémoulade Sauce
Cocktail Sauce • Tabasco Sauce • Lemon Wedges

Assorted Caviars & Roes
Blinis • Crème Fraîche
Chopped Eggs • Red Onion • Chives

Russian Hill

Assorted Local & International Cheeses
Candied Walnuts • Fig Jam • Quince Paste
Crackers • French Baguette • Lavash

Assorted Charcuterie & Pâtés
Grissini Breadsticks • Crostini • Cornichons
Marinated Olives • Whole Grain Mustard

Pastrami Smoked Salmon
Smoked Scallops • Smoked Sturgeon

Assorted Pickled Winter Vegetables

SoMa

Roasted Butternut Squash Salad
Rocket Arugula, Cranberries, Pepitas,
Warm Cider Vinaigrette

Apple Salad
Fall Greens, Apples, Spiced Almond, Goat Cheese,
Maple-Balsamic Dressing

Charred Autumn Root Vegetables Salad
Pine Nuts, Roasted Shallot-Garlic Dressing

Kale & Tempeh Salad
Fried Tempeh, Sesame Tamari Soy Vinaigrette

Traditional Caesar Salad
Caesar Dressing, Garlic Croutons,
Parmesan Cheese, White Anchovies

Fall Greens Salad
Oven Dried Tomato, Roasted Pecan,
Point Reyes Blue Cheese,
Balsamic Dressing

Streets of San Francisco

Grilled Rack of Lamb
Roasted Vinaigrette French Potatoes,
Truffle Sauce Demi

Stuffed Free Range Mary's Chicken
Asparagus, Bell Peppers,
Gruyère Cheese, Suprême Sauce

Braised Oxtail
Fall Vegetable Stew, Braising Reduction

Jade Pesto-Crusted Steamed Sea Bass
Soy Ginger Sauce

Grilled Vegetable Ravioli
Pesto, Toasted Pine Nuts

Maple-Ginger Roasted Vegetables
Rainbow Carrots, Butternut Squash, Parsnip,
French Beans, Toasted Macadamia Nuts

Brussels Sprout
Nueske's Bacon, Garlic, Shallots

DIM SUM

Chicken Potstickers

Spinach Potstickers

Shrimp Har Gao

Pork-Shrimp Shumai

Assortment of Sushi Rolls & Nigiri

Ranch Mashed Potatoes

Baked Sweet Potatoes

One Nob Hill Breakfast

Made-to-Order Organic Eggs
Fried, Scrambled or Omelette
Sharp Cheddar • Swiss Cheese
Bacon Bits • Ham • Mushrooms
Spinach • Bell Peppers • Green Onions

Peppered Smoked Bacon

Apple Chicken Sausage

Country Potatoes

Dungeness Crab Eggs Benedict
Black Forest Ham, Choron Sauce

BUILD YOUR OWN WAFFLE:
McLure's Maple Syrup • Candied Pecans
Chantilly Cream • Macerated Fresh Berries
Strawberries • Bananas • Chocolate Chips

Mark Hopkins Desserts

Assorted Holiday Desserts from
The Mark Hopkins Pastry Shop

Executive Chef: *Chad Bayless* | Executive Sous Chef: *Milos Ljubomirovic*

ONE NOB HILL | 999 CALIFORNIA STREET | SAN FRANCISCO, CA 94108

2019