









Thanksgiving



at Top of the Mark



Thursday, Nov. 27, 2025 | 4 seatings: 10:30 am, 11:00 am, 3:30 pm, 4:00 pm \$225* per person | \$85* per child (4-12 years of age) *Prices quoted are subject to an automatic 18% taxable gratuity and 8.625% sales tax. Buffet presentation with spectacular views of the City and Bay, unlimited bubbly (21+), and live piano performance.



Assortment of Fresh Bread and Crackers

Soup

Roasted Honeynut Squash Bisque Spiced Pepitas, Maple Crème Fraîche

Salads

Roasted Pear & Chicory Walnuts, Cranberries, Blue Cheese Dressing

Classic Caesar Salad Romaine, Garlic Croutons, Parmesan

Roasted Beet & Spring Mix Goat Cheese, Toasted Almonds, Golden Balsamic



Raw Bar

Oysters, Prawns, Mussels, and Dungeness Crab on Ice Champagne Mignonette, Cocktail Sauce, Tabasco, Lemon Wedge

Caviar & Roe Display

Blinis, Chopped Eggs, Capers, Minced Red Onion, Crème Fraîche

Chilled Classics

Smoked Salmon Platter Capers, Lemon

Cheese & Charcuterie Artisan Cheeses and Local Salumi

Fruit Platter Seasonal Fresh Cut Fruit



Dim Sum

Pork and Shrimp Shiu Mai, Shrimp Har Gao, Vegetarian Pot Sticker Assorted Dipping Sauces

Carving Station

Angus Prime Rib Herb Rub, Horseradish Crème Fraîche, Natural Jus

Herb Crusted Whole Organic Turkey Cranberry Marmalade, Gravy, Cheddar & Chive Butter Biscuits

Chef's Signature Mains

Roasted Loch Duarte Salmon Citrus Beurre Blanc

Roasted Chicken Mushroom-Thyme Jus

Maple Glazed Ham

Butternut Sauash Ravioli Fried Sage, Parmigiano Reggiano

Executive Chef Christian Luxton

* Prices quoted are subject to applicable tax and gratuity.

For reservations, please visit Opentable.com or email our Holiday Desk at sfmarkhopkins.holidays@ihg.com. Cranberry Apple Stuffing

Accompaniments

Classic Mashed Potatoes

Roasted Root Vegetables

Green Bean Casserole

Desserts

Mark Hopkins Bread Pudding 01 with Cranberry

Pumpkin Pie

Boubon Whisky Pecan Pie

Cranberry Bread Pudding

Pumpkin Whoopie Pie with Cream Cheese Frosting

New York Cheesecake with Cranberries

Pumpkin Creme Brulee

Assorted Fresh Fruit Tart

Sweet Potato Pie Crumble

Gluten-Free Orange Chocolate Cake













