Saturday, December 25, 2021
4:30pm - 8:30pm
$169 per adult
$65 per child (ages 4-12)
prices exclude tax & gratuity
PLEASE CALL FOR RESERVATIONS
HOLIDAY DESK: (415) 616-6940

Top of the Mark Roast
Slow Roasted Angus Prime Rib
Horseradish Cream, Cabernet Demi
Roasted All-Natural Goose
Spiced Cranberry, Apple & Currant Relish

Soups
Crab Bisque
Crab Meat, Chives
Winter Spiced Onion Soup
Gruyère Crostini

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

SoMa
Roasted Baby Beet Salad
with Candied Pine Nuts
Goat Cheese, Arugula, Frisée,
Champagne Vinaigrette

Chicken Salad with Pear
Toasted Pecans, Bay Blue Cheese,
Roasted Apple Aioli

Asian Kale Salad
Satsuma Mandarin, Roasted Cashews,
Carrot, Cucumber, Edamame,
Green Onions, Sesame Vinaigrette

Grilled Asparagus Salad
Chopped Black Truffles,
Balsamic Vinaigrette

Salad of Winter Greens
Poached Quince, Toasted Almonds,
Pomegranate Vinaigrette

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

Streets of San Francisco
Pinot Noir-Braised Beef Short Ribs
Braised Greens, Charred Cherry Tomatoes
Pork Medallions Wrapped with Bacon
Grilled Apples, Pork Jus with Bacon Pieces
Pan Roasted Mary’s Organic Chicken
Gorgonzola Sauce, Arugula Chips, Pine Nuts
Wild Blue Nose Sea Bass
Crusted with Fine Herbs
Chardonnay Beurre Blanc

Lobster, Macaroni & Cheese Gratin
Mornay Sauce with Fontina Cheese,
Crispy Bread Crumbs
Medley of Winter Vegetables
Whipped Yukon Gold Mashed Potatoes
Meyer Lemon Scented
Fire-Roasted Brussel Sprouts

Dim Sum
Chicken Potstickers • Spinach Potstickers
Shrimp Har Gao • Pork-Shrimp Shumai

Assortment of Sushi Rolls & Nigiri

Breakfast - Ends at 2:00pm
Made-to-Order Organic Eggs
Fried, Scrambled or Omelette
Sharp Cheddar • Swiss Cheese • Bacon Bits • Ham
Mushrooms • Spinach • Bell Peppers • Green Onions
Corn Cob Smoked Bacon
Farmland Pork Sausage
Country Roasted Potatoes
Pulled Pork Eggs Benedict
Cajun Hollandaise

BELGIAN WAFFLE STATION
Organic Maple Syrup • Candied Pecans
Macerated Fresh Berries • Strawberries • Bananas
Chocolate Chips • Chantilly Cream

Risotto Station - Begins at 3:00pm
Pancetta • Smoked Salmon • Roasted Chicken
Dungeness Crab • Oven Roasted Tomatoes
Wild Mushrooms • Asparagus • Peas
Garlic • Basil • Onion • Olive Oil • Butter
Parmesan Cheese • Black Truffle

ENHANCEMENT
Elk Steak au Poivre
Cognac, Mustard and Herb Sauce

Mark Hopkins Desserts
Assorted Desserts from
The Mark Hopkins Pastry Shop

BANANA FOSTER STATION
Rum • Walnuts • Chantilly Cream
Butter • Vanilla Ice Cream • Ladyfingers

Executive Chef: Brian Sepulveda  |  Executive Sous Chef: Alexis Meyer
ONE NOB HILL | 999 CALIFORNIA STREET | SAN FRANCISCO, CA 94108