



# CHRISTMAS DAY

## SAMPLE MENU

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

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

### 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*

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