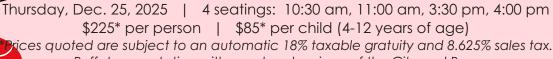
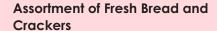


at Top of the Mark



Buffet presentation with spectacular views of the City and Bay, unlimited bubbly (21+), and live piano performance.



## Soup

Cream of Wild Mushroom Fresh Herbs, Crème Fraîche

#### Salads

Roasted Delicata Chicories, Goat Cheese, Pepitas, Ras al Hanout Dressing

Classic Caesar Salad Romaine, Garlic Croutons, Parmesan

Fuji Apple & Mixed Greens Candied Walnuts, Pickled Onions, Cider Dressing

## 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 Mustard-Herb Rub, Horseradish Crème Fraîche, Natural Jus

Baked Ham
Pineapple Glaze, Mostarda

## **Chef's Signature Mains**

Grilled Mahi Mahi Citrus Sauce

Roasted Chicken Garlic & Herbs

Braised Short Ribs Red Wine & Rosemary

Porcini Mushroom & Thyme Ravioli Garlic Cream

\* Prices quoted are subject to applicable tax and gratuity.

**Executive Chef Christian Luxton** 

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



# **Accompaniments**

Herbed Stuffing

Fennel-Cumin Portatoes

Spiced Root Vegetables

Roasted Brussels Sprouts & Butternut Squash

#### **Desserts**

Mark Hopkins Bread Pudding

Bailey's Cream Cheesecake

Tres Leche Cake with Berries

Creme Caramel

Assorted Mini Fruit Tarts

Chocolate Pot de Creme

Gluten-Free Orange Chocolate Cake

Gingerbread Cake with Cinnamon Cream Cheese Frostina

Apple Blueberry Crumble

Christmas Fruit Cake with Rum Icing



tinyurl.com/TOTM-Dec25

