



# THANKSGIVING

## BRUNCH AND DINNER SAMPLE MENU

Thursday, November 25, 2021

11:30am - 6:30pm

\$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

**Mead Glazed Whole Organic Turkey**  
Cranberry Marmalade, Rosemary Gravy

### Soups

**Lemongrass Scented  
Butternut Squash**  
Toasted Cinnamon Croutons

### **Turkey Gumbo**

### 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

### **Applewood Smoked Salmon**

**Smoked Scallops**

**Smoked Sturgeon**

### SoMa

**Balsamic Glazed Beets & Dates**  
Sourdough, Frisée, Point Reyes Blue Cheese,  
Pistachio Dukkah

### **Roasted Butternut Squash Salad**

Goat Cheese, Pear, Pepitas,  
Maple Vinaigrette

### **Charred Broccoli Salad**

Pancetta Bits, Pine Nuts,  
Caper-Raisin Dressing

### **Grilled Asparagus Salad**

Chopped Black Truffles,  
Balsamic Vinaigrette

### **Fall Greens Salad**

Spiced Pecans, Chicory, Shaved Fennel,  
Walnut-Champagne Vinaigrette

### **Traditional Caesar Salad**

Caesar Dressing, Garlic Croutons,  
Parmesan Cheese, White Anchovies

### Streets of San Francisco

**Oaxacan Short Ribs**  
Spanish Rice

### **Roasted Halibut**

Charred Fennel Butter, Fried Capers

### **Pear & Cheddar Stuffed Mary's Chicken**

Calvados Crème

### **Bacon Wrapped Kurobuta Pork**

Polenta, Apple-Raisin Compote

### **Butternut Squash Ravioli**

Fried Sage, Cinnamon, Noisette Butter

### **Maple-Ginger Roasted Vegetables**

### **Baked Sweet Potatoes with Pistachios**

### **Whipped Yukon Gold Mashed Potatoes**

### **Traditional Bread Stuffing**

### 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**

### **Corned Beef Hash Eggs Benedict**

Smoked Hollandaise Sauce

### **BELGIAN WAFFLE STATION**

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

### Pasta Station - Begins at 3:00pm

### **Gnocchi • Cheese Tortellini • Trofie Pasta**

Alfredo Sauce • Marinara Sauce  
Rock Shrimp • Roasted Chicken  
Portobello Mushroom • Pesto  
Cherry Tomatoes • Asparagus • Spinach  
Baby Mozzarella • Sautéed Onions  
Garlic • Basil • Parmigiano • Olive Oil

### ENHANCEMENT

**Herb-Crusted Rack of Lamb** | Yogurt-Mint Dip

### Mark Hopkins Desserts

Assorted Desserts from

*The Mark Hopkins Pastry Shop*

### CREPE SUZETTE

Pear & Apple Compote • Candied Pecans  
Chantilly Cream • Bananas • Chocolate Chips  
Macerated Fresh Berries



Executive Chef: *Brian Sepulveda* | Executive Sous Chef: *Alexis Meyer*

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