



Christmas Eve

at Top of the Mark

Wednesday, Dec. 24, 2025 | 4 seatings: 3:00pm, 3:30pm, 7:00pm, 7:30pm

\$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+),
live piano performance, and a photo opp with Santa in the lobby.*

Assortment of Fresh Bread and Crackers

Soup

Cream of Wild Mushroom
Fresh Herbs, Crème Fraîche

Salads

Roasted Delicata Squash
*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*

Leg of Lamb

Parsley & Mint Pesto

Chef's Signature Mains

Grilled Mahi Mahi
Citrus Sauce

Braised Chicken

Olives, Artichoke, Preserved Lemon

Braised Short Ribs

Red Wine & Rosemary

Lobster Ravioli

Lemon Cream, Tarragon

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

Executive Chef Christian Luxton

Accompaniments

Herbed Stuffing

Fennel-Cumin Potatoes

Spiced Root Vegetables

Roasted Brussels Sprouts &
Butternut Squash

Desserts

Mark Hopkins Bread Pudding

Bailey's Cream Cheesecake

Tres Leche Cake with Berries

Crème Caramel

Assorted Mini Fruit Tarts

Chocolate Pot de Crème

Gluten-Free Orange Chocolate
Cake

Gingerbread Cake with
Cinnamon Cream Cheese
Frosting

Apple Blueberry Crumble

Christmas Fruit Cake with Rum
Icing

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



tinyurl.com/TOTM-Dec24

