



New Year's Eve Gala

at Top of the Mark

Wednesday, Dec. 31, 2025 \$589* per person

**Price quoted is subject to an automatic 18% taxable gratuity and 8.625% sales tax.*

*Includes pre-dinner reception, 4-course dinner,
party keepsakes, performance by*

*The Mark Hopkins Orchestra, midnight toast, and
balloon drop. Reception at 8:00 pm; Dinner at 9:30 pm;
Evening concludes at 1:00 am.*

RECEPTION

Champagne, Martini, and Seafood Bar
Caviar & Roe Bar
Charcuterie, Local & Imported Cheeses

PASSED HORS D'OEUVRES

Beef Wellington Bites
Artichoke Beignets
Mini Crab Cakes
Brie & Cranberry Vol au Vent

TASTING MENU

Amuse Bouche
Beetroot Macaron, Horseradish Cream

Reflections & Recollections

Gougeres filled with Dungeness Crab
Herb Salad

Revelry & Celebration

Lamb Tartare
*Harissa, Castelvetrano, Preserved Lemon,
Quail Egg, Lavosh Chips*

Intermezzo
Champagne-Mint Granita

Dreams & Horizons

Petit Filet & Butter-Poached Lobster Tail
*Potato Mille Feuille, Baby Vegetables,
Sauce Choron*

Sweet Resolutions

*Petit Fours, Macarons, and Chocolate Truffles
to share*

Executive Chef Christian Luxton



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



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Caviar & Roe Bar
Charcuterie, Local & Imported Cheeses

PASSED HORS D'OEUVRES

Beef Wellington Bites
Artichoke Beignets
Mini Crab Cakes
Brie & Cranberry Vol au Vent

VEGETARIAN TASTING MENU

Amuse Bouche
Beetroot Macaron, Horseradish Cream

Reflections & Recollections

Gougeres filled with Wild Mushrooms & Leeks
Herb Salad

Revelry & Celebration

Beetroot Tartare
Crème Fraîche, Shallot, Mint
Quail Egg, Lavosh Chips

Intermezzo
Champagne-Mint Granita

Dreams & Horizons

Stuffed Delicata Squash
Saffron Pearl Pasta, Winter Vegetables,
Cider Gastrique

Sweet Resolutions

Petit Fours, Macarons, and Chocolate Truffles
to share

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