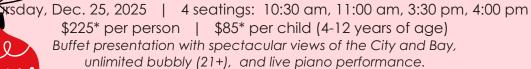


Christmas Day

at Top of the Mark





Assortment of Fresh Bread and Crackers

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 Frosting

Apple Blueberry Crumble

Christmas Fruit Cake with Rum Icing



tinyurl.com/TOTM-Dec25

