



# Christmas Day

at Top of the Mark

Thursday, Dec. 25, 2025 | 4 seatings: 10:30 am, 11:00 am, 3:30 pm, 4:00 pm

\$225\* per person | \$85\* per child (4-12 years of age)

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

## 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](mailto:sfmarkhopkins.holidays@ihg.com)**.

### 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  
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](https://tinyurl.com/TOTM-Dec25)

INTERCONTINENTAL  
MARK HOPKINS SAN FRANCISCO