

New Year's Day
 AT TOP OF THE MARK

Friday, January 1, 2027

Four Seatings: 10:30 AM • 11:00 AM • 3:30 PM • 4:00 PM

\$245* per person | \$90 per child (ages 4–12)

Enjoy an elegant New Year's Day buffet featuring spectacular panoramic views of San Francisco and the Bay, unlimited sparkling wine for guests 21+, and a live piano performance.

*Prices are subject to an automatic 19% taxable gratuity and 8.625% sales tax

Soup

Lobster Bisque

Cognac Cream Fraiche, Fines Herbs

Salads

Endive Salad

Pink Lady Apples, Watercress, Point Reyes Blue Cheese, Candied Walnuts Meyer Lemon-Honey Vinaigrette **VG/GF**

Baby Red Oak Leaf & Baby Kale

Raspberries, French Breakfast Radish, Shaved Baby Heirloom Carrots, Golden Raisins, Black Quinoa, Almonds, Tarragon Mustard Vinaigrette **VG/GF**

Nob Hill Caesar Salad

Romaine Hearts, Treviso, Tuscan Kale, Parmigiano Reggiano, Torn Croutons Garlic-Anchovy Vinaigrette

Chilled Fruits de Mer

Tomales Bay Oysters

Dungeness Crab Legs

Colossal Prawns

New Zealand Mussels

Apple-Prosecco Mignonette

Classic Cocktail Sauce

Green Goddess

Remoulade

Meyer Lemon Wedges

Displays

Imported & Domestic Cheese

Humboldt Fog Goat Cheese, German Cambozola, Port Salut, Dill Havarti, Lamb Chopper Goat Gouda, Boursin, French Brie, Truffle Tremor, Local Organic Honeycomb, Dried Fruits, and Nuts, Baguettes, Crackers & Lavash

Charcuterie

Assorted Salami, Prosciutto Di Parma, Pate's, Terrines, Mortadella, Dry Spanish Chorizo, Marinated Olives, Cornichons, Whole Grain Sonoma Mustard

Harvest Fruit Display

Seasonal Fresh Fruit

Dim Sum

Shrimp Har Gow

Pork & Shrimp Siu Mai

Shitake Mushroom Dumpling VG

Assorted Dipping Sauces

Caviar Service

Tsar Nicoulai Kaluga - Tsar Nicoulai Estate

Blinis, Crème Fraiche, Capers, Chopped Eggs, Minced Shallots

Pastrami Cured Salmon Gravlox

Hot House Cucumber, Pickled Beets, Lemons, Pumpernickel, Meyer Lemon Crème Fraiche

Carving Station

Herb Brined Heritage Diestel Turkey

Sage & Brown Butter Gravy, Cranberry & Apple Chutney

Crispy-Skin Pork Porchetta

Rosemary, Sage, Fennel, Garlic, Calvados Apple Jus, Italian Salsa Verde

Prime Rib

Greater Omaha Beef, Porcini & Maderia Au Jus, Bone Marrow, Creamed Horseradish **GF**

Signature Creations

John Dory

Saffron Champagne Sauce, Fennel, Chives

Chicken Chasseur

Roasted Mary's Chicken, Wild Mushrooms, Glazed Pearl Onions, Tarragon, White Wine Jus

Kalbi Braised Beef Short Ribs

Asian Pear, Black Garlic, Ginger, Lemongrass, Charred Scallions, Sesame

Kabocha Squash Ravioli

Taleggio Cream, Roasted Seckel Pear, Brown Butter, Thyme, Toasted Hazelnuts **VG**

Accompaniments

Brioche & Chestnut Stuffing

Buttered Brioche, Caramelized Onions, Celery, Thyme, Sage

Potatoes Dauphinoise

Gruyère Cream, Roasted Garlic, Thyme

Wild Rice & Duck Confit Pilaf

Duck Confit, Dried Cherries, Celery Root, Leeks, Parsley, Thyme

Creamed Kale & Bloomsdale Spinach

Parmigiano-Reggiano Fondue, Gruyere, Nutmeg, Panko Crust



INTERCONTINENTAL
 MARK HOPKINS SAN FRANCISCO

EXECUTIVE CHEF DAMIEN JONES

For reservations, please visit [OpenTable.com](https://www.opentable.com) or contact our Holiday Desk at sfmarkhopkins.holidays@ihg.com

Action Omelet Station

Cage Free Eggs, Smoked Salmon, Scallions, Caramelized Onions, Bell Peppers, Ham, Spinach, Cheddar Cheese, Tomatoes, Mushroom

Vegetables

Roasted Brussels Sprouts

Pancetta, Chestnuts, Red Flame Grapes, Dried Cranberries, Balsamic Glaze

Charred Broccolini

Meyer Lemon, Garlic Confit, Grano Padano, Crispy Shallots **VG/GF**

Roasted Delicata Squash

Tri Colored Cauliflower, Pomegranate Seeds **VG/GF**

Artisan Bread & Butter

Parker House Rolls, Sourdough Batard, Country Levain, Corn Bread, Whipped Cultured Butter, Cranberry-Orange Butter, Roasted Garlic Butter, Smoked Sea Salt Butter

Dessert Station

Chocolate & Peppermint Bûche de Noël

Dark Chocolate Mousse, Peppermint Crèmeux, Chocolate Sponge, Vanilla Chantilly, Cocoa Nib

Matcha & White Chocolate Mousse

Raspberry-Yuzu, Black Sesame, Pistachio, White Chocolate

Eggnog Crème Brûlée

Madagascar Vanilla, Fresh Nutmeg, Cinnamon, Brown Sugar

Apple Tart Tartine

Honey Crisp & Granny Smith Apple, Puff Pastry, Apple Cider Caramel, Vanilla Bean Crème Fraiche

Blueberry Cheesecake

Lemon Cured, Blueberry Compote

Selection of Mosaic Bon Bons

Bergamot, Passionfruit Honey, Raspberry Yuzu, Strawberry Basil

Cranberry Croissant Bread Pudding

Buttery Croissants, Tart Cranberries, Candied Orange, Vanilla Bean Custard, Brown Butter Whiskey Sauce

Assorted Petite Pastries

Assorted Mini Fresh Fruit Tarts

Gluten Free Orange Chocolate Cake