



CHRISTMAS EVE

SAMPLE DINNER MENU

Friday, December 24, 2021

4:30pm - 8:00pm

\$169 per adult

\$65 per child (ages 4-12)

prices exclude tax & gratuity

PLEASE CALL FOR RESERVATIONS
HOLIDAY DESK: (415) 616-6940

Buffet Presentation • Unlimited Bubbly • Live Pianist • Views of the City & Bay

Top of the Mark Roast

Angus Prime Rib

Horseradish Cream, Cabernet Demi

Orange-Clove Baked Ham

Honey and Tarragon Mustard Sauce

Soups

Manhattan Clam Chowder

Oyster Crackers

Roasted Acorn Squash Soup

Coconut Cream, Pomegranate Seeds

Fisherman's Wharf

Kumamoto Oysters • Jumbo Shrimp

King Crab • Crab Claws

Dungeness Crab

Champagne Mignonette • Rémoulade Sauce
Cocktail Sauce • Tabasco Sauce • Lemon Wedges

Assorted Caviars & Roes

Blinis • Crème Fraîche
Chopped Eggs • Red Onion • Chives

Russian Hill

Assorted Local & International Cheeses

Candied Walnuts • Fig Jam • Quince Paste
Crackers • French Baguette • Lavash

Assorted Charcuterie & Pâtés

Grissini Breadsticks • Crostini • Cornichons
Marinated Olives • Whole Grain Mustard

Pastrami Smoked Salmon

Smoked Scallops

Smoked Sturgeon

SoMa

Marinated Hearts of Palm Salad

Roasted Chioggia Beets, Orange Segments,
Truffle Vinaigrette, Frisée and Mache

Olivier Salad

Boiled Potatoes, Carrots, Peas, Eggs,
Ham, Pickles, House-Made Mayo

Waldorf Salad with Dungeness Crab

Granny Smith Apples, Celery Root, Citrus Aioli

Grilled Asparagus Salad

House-Made Olive Tapenade,
Balsamic Vinaigrette

Salad of Winter Chicories

White Wine Poached Pears,
Roasted Hazelnuts, Goat Cheese,
Hazelnut Vinaigrette

Traditional Caesar Salad

Caesar Dressing, Garlic Croutons,
Parmesan Cheese, White Anchovies

Streets of San Francisco

Grilled Beef Medallions

Roasted Sunchoke, Beurre Rouge

Porchetta

Roasted Kurobuta Pork Belly Roulade
French Lentils, Apple Cider Pork Jus

Chicken Breasts Stuffed with Gruyère & Speck Ham

Corn and Wild Mushroom Ragout,
Rosemary Chicken Jus

Pan-Seared King Salmon with Crispy Skin

Sage Grapefruit Butter Sauce

Frutti di Mare Black Risotto

Yukon Gold Dauphinoise Potatoes with Black Truffles

Roasted Mixed Root Vegetables

Charred Broccoli with Crispy Pancetta

Caramelized Onions

DIM SUM

Chicken Potstickers

Spinach Potstickers

Shrimp Har Gao

Pork-Shrimp Shumai

Assortment of Sushi Rolls & Nigiri

Pasta Station

Rigatoni

Strozzapreti

Butternut Squash Ravioli

Alfredo Sauce • Marinara Sauce

Rock Shrimp • Roasted Chicken
Portobello Mushroom

Cherry Tomatoes • Asparagus • Spinach
Baby Mozzarella • Sautéed Onions
Pesto • Garlic • Basil
Parmigiano • Olive Oil

ENHANCEMENT

Roasted Maple Farm Duck Breast

Kumquat Glaze

Mark Hopkins Desserts

Assorted Desserts from

The Mark Hopkins Pastry Shop

CHERRIES JUBILEE STATION

Cherries • Golden Rum
Vanilla Ice Cream
Chantilly Cream • Sugar



Executive Chef: *Brian Sepulveda* | Executive Sous Chef: *Alexis Meyer*

ONE NOB HILL | 999 CALIFORNIA STREET | SAN FRANCISCO, CA 94108

