



Mother's Day

TOP OF THE MARK Sunday, May 11, 2025 Seatings: 10:00am, 10:30am, 2:00pm, 2:30pm
\$210++ pp \$85++ per child 4-12 yrs. old

Includes Unlimited Champagne & Mimosa (21+) and Piano Entertainment.

An automatic taxable 19% gratuity will be added to all parties (*San Francisco sales tax is 8.625%*).

Window seating and single-table seating for large parties are subject to availability.

Fresh Breads & Crackers

Assorted breakfast pastries, Pullman rolls, baguette, sourdough, wheat, naan, water crackers

Soups

Green Goddess

Purée of asparagus and green vegetables, crème fraîche & fine herbs

Potato-Leek

with truffle & chives

Salads

Strawberry & Pickled Rhubarb with Spring Mix
Pistachio, ricotta salata, Champagne dressing

Classic Caesar

Garlic Croutons, Parmigiano

Beet Salad

Arugula, walnuts, yam, red onion, feta, ras el hanout dressing

Raw Bar

Selection Of Fresh Oysters, Prawns, Crab, Tuna

Tartare: *served with Champagne mignonette, cocktail sauce, sauce Louie*

Caviar Station

Blinis, crème fraîche, capers, eggs, red onion

Small Bites

Spanakopita

Marinated Olives

Dolma

Caprese Skewers with Basil Pesto

Cheese & Charcuterie Board

Smoked Salmon Platter

Fresh Fruit Platter

Dim Sum

Pork and Shrimp Siu Mai, Shrimp Har Gao,
Vegetarian Potstickers

Carving Station

Slow-Roasted Angus Prime Rib: *Horseradish cream and Bordelaise*

Maple-Baked Ham

Chef's Specials

Roasted Loch Duart Salmon: *with "Salmoriglio" (green sauce of lemon & herbs)*

Roasted Chicken with Za'atar

Roasted Garlic Mashed Potatoes

Turmeric Rice

Grilled Asparagus

Vegetable Tagine

Penne with Capers, Olives, Parsley, Anchovy

Omelette Station

Cage-Free Eggs and Selection Fresh Ingredients:
Bacon, ham, smoked salmon, caramelized onion, tomato, spinach, mushroom, cheddar cheese, jack cheese

Breakfast Potatoes

French Toast: *with strawberries and maple syrup*

Selection of Desserts

From the Mark Hopkins pastry kitchen

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