



Thanksgiving

AT TOP OF THE MARK

Thursday, November 26, 2026

Four Seatings: 12:30 PM • 1:00 PM • 4:30 PM • 5:00 PM

\$235* per person | \$85 per child (ages 4–12)

Enjoy an elegant Thanksgiving 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

Kabocha Squash

Pumpkin Seeds, Sage Leaves, Burrata, Vadouvan **VG**

Salads

Baby Kale, Red Mustard & Frisee Salad

Organic Bosc Pears, Pomegranate Seeds, Moon Drop Grapes, Dried Cranberries, Watermelon Radish, Cypress Grove Goat Cheese, Pecans, D' Anjou Pear Vinaigrette **VG/GF**

Pink Rhone Gem Lettuce

Blueberries, Ruby Grapefruit, Mandarin Orange, Shaved Chioggia Beets, Fine Herbs, Belfiore Feta, Pepitas, Rose' 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

Grapefruit 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

Maple Citrus Cured Salmon Gravlax

Dill, Juniper & Bourbon

Carving Station

Herb Brined Heritage Diestel Turkey

Sage & Brown Butter Gravy, Cranberry & Apple Chutney **VG**

Prime Rib

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

Maple-Bourbon Glazed Benton's Country Ham

Whole Bone-In Ham, Glazed with Maple, Bourbon, Dijon & Brown Sugar

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

Pumpkin & White Chocolate Bread Pudding

Bourbon Pecan Pie

French Apple Tart

Valrhona Chocolate Tart

Pumpkin Pie

Passionfruit Cream Brule

Mini Fresh Fruit Tarts

Signature Creations

Honey-Lavender Chicken Breast

Mary's Chicken, Wild Flower Honey, French Lavender, Meyer Lemon, Thyme-Chicken Jus

Halibut Veronique

Cotton Candy Grapes, White Wine Fumet

Maine Lobster Ravioli

Langoustine, Champagne Beurre Blanc, Meyer Lemon, Tarragon, Chives

Leg of Lamb

Cabernet-Black Berry Demi-Glace, Pistachio-Mint Gremolata

Accompaniments

Truffle Mashed Yukon Gold Potatoes

Cultured Butter, Roasted Garlic, Black Truffle **VG**

Wild Mushroom & Brioche Stuffing

Chanterelle, Porcini, Celery, Sage, Brown Butter

Creamed Bloomsdale Spinach

Parmigiano-Reggiano Fondue, Gruyere, Nutmeg, Panko Crust

Sweet Potato Gratin

Japanese Purple Sweet Potatoes, Yams, Comté Cream, Roasted Garlic, Parmesan Gratinée **GF**

Vegetables

Roasted Root Vegetables

Young Carrots, Baby Beets, Tokyo Turnips, Baby Squash, Romanesco, Purple Cauliflower

Green Bean Casserole

Blue lake Green Bean, Wild Mushroom Soup, Crispy Fried Onions **VG**

Roasted Acorn Squash & Brussels Sprouts

Pomegranate, Maple, Brown Butter, Pepitas, Fresh Sage



INTERCONTINENTAL
MARK HOPKINS SAN FRANCISCO

EXECUTIVE CHEF DAMIEN JONES

For reservations, please visit OpenTable.com or contact our Holiday Desk at sfmarkhopkins.holidays@ihg.com