

Christmas Day

BRUNCH & DINNER BUFFET

2014

THURSDAY, DECEMBER 25

10A.M. - 7P.M.

\$119 PER ADULT

\$59 PER CHILD (AGE 4-12)

(prices exclude tax & gratuity)

FEATURING MICHAEL ATHENS

& RICARDO SCALES ON PIANO

RESERVATIONS REQUIRED

PLEASE CALL 415-616-6941



Raw Bar

oysters on half shell • mussels on half shell
cracked local dungeness crab
fennel poached prawns • tomas bay clams
assorted mignonette
assorted caviar

Antipasto

artisanal local & international cheeses
assorted charcuterie • homemade pates
alaska smoked salmon
smoked sturgeon • smoked trout
grilled winter vegetables

Salads

dates, haricot vert beans
blue cheese, pecans, hazelnut dressing
organic baby spinach
bacon, crispy shallots, tomato dressing
mesclun mix, white asparagus
horseradish mustard dressing
spicy pickled winter vegetables, faro, chicory
romaine heart, brioche crouton
parmesan shaving, creamy caesar dressing

Soups

roasted cauliflower soup
grilled chicory, sage croutons
lobster bisque

Small Plates

herb crusted lamb carpaccio
wild arugula, ratatouille
beet pickled deviled egg, smoked salmon relish
lobster medallion, endive, papaya tapenade
roasted beets
allspice creme fraiche, broiled tangerine
quiche & brie ball, pistachio, lavender honey

Mark Hopkins Roast

bone in ham, charred pineapple sauce
herb crusted prime rib, au jus

Entrees

beef medallions
caramelized shallots au poivre, fried parsnip chips
grilled chicken
caper cream sauce, forest mushrooms
seared sea bass, orange sauce, broccolini
sweet roasted pork tenderloin
crisp brussel sprouts & pancetta, tangerine sauce
orecchiette pasta
roasted butternut squash, sage cream

Sides

traditional mashed yukon gold potatoes
glazed carrots • wild rice cabbage roll
chintown dim sum

Breakfast

(10am-2pm)

scrambled eggs with chives
breakfast potatoes • bacon, sausage, ham
la mer benedict, bearnaise sauce
omelette made to order:
swiss cheese • cheddar • ham • bacon • onion
scallion • mushrooms • red & green pepper
build your own waffle:
chocolate chips • macadamia nuts • nutella
banana • fresh berries

Chef Station

(3pm-7pm)

lobster ravioli, curry cream
grilled lamb chops
spiced lamb breast, honey mint dressing
pasta station:
butternut squash ravioli • farfalle • fettuccini
roasted roma • alfredo • pesto
organic chicken • prawns • italian sausage
mushrooms • garlic • leeks • sweet peppers
crepe suzette
crepe, orange grand marnier sauce, orange supreme
assorted housemade holiday desserts



:: executive chef nenad stefanovic ::