



New Year's Day 2015

BRUNCH BUFFET

THURSDAY, JANUARY 1

10A.M. - 2P.M.

\$109 PER ADULT

\$59 PER CHILD (AGE 4-12)

(prices exclude tax & gratuity)

FEATURING MICHAEL AHTENS ON PIANO

RESERVATIONS REQUIRED

PLEASE CALL 415-616-6941

Raw Bar

oysters on half shell • steamed mussels
cracked local dungeness crab
fennel poached prawns • tomatos 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

mixed greens, roasted beets, candied walnuts
point Reyes blue cheese dressing
organic baby spinach and basil salad
pancetta, wild mushroom, saba dressing
roasted marble potato salad, sweet onion
aromatic vinaigrette
vine ripened tomato
fresh mozzarella, basil salad, pesto drizzle
vegetable escabeche salad
romaine heart, brioche crouton
parmesan shaving, creamy caesar dressing

Soups

roasted cauliflower veloute, laced with truffle oil
lobster bisque

Small Plates

prosciutto wrapped melon, modena essence
salmon carpaccio, creme fraiche, crispy caper
lobster medallion
spiced mango-ginger gazpacho
vichyssoise shooter, trout roe
assorted maki sushi rolls

Entrees

braised beef short rib
root vegetables, natural jus
stuffed free range chicken breast
pine nut, spinach, goat cheese, red wine chicken jus
grilled corvine
cherry tomato buerre blanc, swiss chard
wild mushroom ravioli
aged port wine cream sauce, asiago

Mark Hopkins Roast

fennel infused porchetta, pan sauce
slow roasted prime rib, rosemary jus

Sides

yukon gold potato gratin, grayer cheese
roasted brussel sprouts, pancetta
roasted sonoma vegetables
risotto fruits de mer • chinatown dim sum

Breakfast

scrambled eggs with chives
breakfast potatoes • bacon, sausage, ham
spinach & grilled artichoke strata
laura chenal goat cheese
smoked salmon eggs benedict, dill hollandaise
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

Dessert

bananas foster
halved bananas sauteed in butter & brown sugar
vanilla ice cream
assorted housemade holiday desserts

:: executive chef nenad stefanovic ::

