

Holiday Champagne Brunch

AT THE TOP

EVERY SUNDAY IN DECEMBER

10A.M. - 2P.M.

\$99 PER ADULT

\$59 PER CHILD (AGE 4-12)

(prices exclude tax & gratuity)

BOTTOMLESS SPARKLING WINE

& LIVE JAZZ PIANIST

RESERVATIONS RECOMMENDED

415-616-6941



Soups, Salads & Small Plates

cioppino • octopus ceviche • eggplant terrine
orechiette pasta salad • israeli couscous salad
spinach & berry salad • garbanzo & celery salad
duck rilette guava salad • grilled vegetables
mixed greens with assorted vinaigrettes
caesar salad with sourdough croutons

Raw Bar & Antipasto

oysters on half shell • mussels on half shell
fennel poached prawns • cracked dungeness crab
assorted caviar • cheese board • charcuterie display
alaska smoked salmon • smoked trout • smoked sturgeon

Roasts & Entrees

slow roasted prime rib, au jus
pork steamship round, mustard jus
grilled new york strip steak
mushrooms, cipolini onions, pancetta
coq au vin
black cod & prawns
flageolet, braised chard stems
glazed pork shortribs
caramelized sour apples, wilted black kale
porcini ravioli
seared brussel spouts, butternut squash, brown butter cream
vegetable medley
dim sum

Breakfast

turkey hash benedict
scrambled farm fresh eggs • bacon, sausage, ham
potatoes o'brien • blueberry pancakes
omelette made to order:
swiss cheese • wisconsin cheddar • ham • bacon
onions • green onion • red & green pepper • mushrooms
build your own waffle:
chocolate chips • macadamia nuts • berries • whipped cream

Dessert Buffet

viennese table

executive chef **nenad stefanovic**

