

Thanksgiving

2014

BRUNCH & DINNER BUFFET

THURSDAY, NOVEMBER 27

11A.M.- 8P.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 • tomatillo bay clams
assorted mignonette
assorted caviar

Antipasto

artisanal local & international cheeses
assorted charcuterie • homemade pates

alaska smoked salmon
smoked sturgeon • smoked trout

grilled autumn vegetables

Salads

wild arugula, dried cranberry
pine nuts, toasted honey dressing

brussel sprouts, red onion confit
feta cheese, red wine herb vinaigrette

sherry-molasses roast beets
allspice creme fraiche, candied walnuts, tondo

organic mixed greens, toybox tomato
cucumber ribbons, citrus tarragon vinaigrette

romaine heart, brioche crouton
parmesan shaving, creamy caesar dressing

Soups

butternut squash soup
san francisco cioppino, gruyere crostini

Small Plates

pickled butternut squash, pancetta jam
hamachi carpaccio, citrus jelly, creamy chimichurri
madeira soaked grapes, lemon zest, creme fraiche
smoked duck breast, grilled persimmons
toasted pumpkin seeds, fig compote
brie bread pudding, arugula pesto, fried sunchoke

Mark Hopkins Roast

three pepper crusted bone-in prime rib
cabernet demi

roasted free range turkey
orange-cranberry sauce, giblet gravy

Entrees

roasted lamb loin
parsley & dried fig tapenade, lamb jus, swiss chard

organic chicken breast
dried sage & wild mushroom sauce, crispy polenta

corvina sea bass, vera cruz sauce

duck confit, cassoulet, orange gastrique
ricotta ravioli, butternut squash & nutmeg sauce

Sides

roasted chestnut corn bread stuffing
traditional mashed yukon gold potatoes
sauteed mini vegetables • green bean casserole
chintown dim sum

Breakfast

(11am-2pm)

scrambled eggs with chives
breakfast potatoes • bacon, sausage, ham
turkey hash, sweet potato biscuit
cranberry hollandaise 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-8pm)

porchetta, romesco sauce

grilled beef tenderloin
caramelized garlic demi, sweet yam mash

risotto station:

fried garlic • green peas • wild mushroom
sun-dried tomato • gruyere cheese • parmesan
italian sausage • pancetta • shrimp • chicken

Dessert

pumpkin foster martini
diced pumpkin, apple brandy, cinnamon sugar
graham cracker cookie ice cream
assorted housemade holiday desserts



:: executive chef nenad stefanovic ::