

Christmas Day

2015

BRUNCH & DINNER BUFFET

FRIDAY, DECEMBER 25
10A.M. - 7P.M.
\$125 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 winter vegetables

Salads

slow roasted duck, winter fruit, lamb lettuce
pomegranate vinaigrette
sweet roasted beets, berries
shaved parmesan, fine herb vinaigrette
cous cous, green & white asparagus
mint, lemon vinaigrette
sonoma mixed greens, shaved fennel
lemon vinaigrette
romaine heart, brioche crouton
parmesan shaving, creamy caesar dressing

Soups

butternut squash soup
manhattan clam chowder

Small Plates

venison carpaccio, cranberry aioli, fig & almond
smoked salmon deviled egg
dungeness crab tower
wild arugula, horseradish marble potato
espelette creme fraiche dressing
vichyssoise shooter

Mark Hopkins Roast

christmas goose, natural jus
herb crusted prime rib, au jus

Entrees

seared new york steak
root vegetables, au poivre sauce
chicken cordon bleu, gruyere cream sauce
wild salmon
spinach corn pudding, shaved fennel, cream sauce
christmas fruit stuffed pork tenderloin
sauteed kale, wine sauce
butternut squash ravioli
brown butter, fried sage

Sides

farro risotto, wild mushrooms, fine herbs
traditional mashed yukon gold potatoes
glazed carrots & parsnips
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

lamb loin

french lentils, currants, lamb jus

polenta station:

romesco sauce • basil pesto • sundried tomato pesto
organic chicken • prawns • pancetta
mushrooms • garlic • leeks • sweet peppers
parmesan • gruyere

Dessert

cherries jubilee
cherries, cherry liqueur
vanilla bean ice cream

assorted housemade holiday desserts

:: executive chef nenad stefanovic ::

