

Christmas Eve

DINNER BUFFET

2015

THURSDAY, DECEMBER 24
5P.M.- 8P.M.
\$125 PER ADULT
\$59 PER CHILD (AGE 4-12)
(prices exclude tax & gratuity)
FEATURING 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

duck confit, persimmons, mache
pomegranate vinaigrette
roasted beets, truffle tremor goat cheese
pecans, tarragon vinaigrette
white and green asparagus salad
mustard dressing, crispy prosciutto
sonoma mixed greens
shaved fennel, lemon vinaigrette
romaine heart, brioche crouton
parmesan shaving, creamy caesar dressing

Soups

beer & cheddar soup
manhattan clam chowder

Small Plates

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

Entrees

grilled strip steak
sunchoke confit, green peppercorn sauce
king salmon
spinach corn pudding, fennel beurre blanc
organic chicken kiev
rutabaga, gruyere cream sauce
pork tenderloin
dried christmas fruits, kale, madeira wine sauce
quattro formaggi, parmesan broth, peas
farro risotto, wild mushrooms, fine herbs

Mark Hopkins Roast

leg of lamb, lamb demi
rosemary crusted prime rib, au poivre

Sides

thyme roasted fingerling potatoes
caramelized shallots
glazed root vegetables • seafood paella
chinatown dim sum

Dessert

chef attended station:
cherry jubilee
cherry • cherry liqueur
vanilla bean ice cream

assorted housemade holiday desserts

:: executive chef **nenad stefanovic** ::

