

# Holiday Champagne Brunch

AT THE TOP

EVERY SUNDAY IN DECEMBER

10A.M. - 2P.M.

\$105 PER ADULT

\$59 PER CHILD (AGE 4-12)

(prices exclude tax & gratuity)

BOTTOMLESS SPARKLING WINE

RESERVATIONS REQUIRED

415-616-6941

## SAMPLE MENU

### *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**

