

Thanksgiving

Brunch & Dinner Buffet

Thursday, November 24, 2016

Seatings from 10:30am - 1:30pm

& 3:30pm - 8:00pm

\$135 per adult

\$65 per child (ages 4-12)

(prices exclude tax & gratuity)

RESERVATIONS REQUIRED

PLEASE CALL 415-616-6941

Featuring Michael Athens & Ricardo Scales on Piano

Mark Hopkins Roast

Herb Crusted Bone-In Prime Rib
Cabernet Demi

Roasted Free Range Turkey
Orange-Cranberry Sauce, Giblet Gravy

Raw Bar

Oysters on the Half Shell • Fennel Poached Prawns
Cracked Local Dungeness Crab
Tomales Bay Clams • Mussels on the Half Shell
Assorted Mignonette, Cocktail Sauce,
Honey Mustard Aioli, Lemon Wedges

Assorted Caviar
Blinis, Crème Fraiche, Traditional Accoutrements

Antipasto

Artisanal Local & International Cheeses
Assorted Charcuterie & Homemade Pates
Fresh Bread Basket, Crostini, Water Biscuits
Accompaniments

Alaska Smoked Salmon • Smoked Trout
Smoked Sturgeon

Baked Apples, Walnut Pesto

Salads & Appetizers

Roasted Fall Squash, Thyme Honey Dressing,
Shaved Manchego

German Potato Salad, Bacon, Caramelized Onions,
Whole Grain Mustard, Chives

Roasted Cauliflower, Pine Nuts, Tarragon Dressing

Organic Mixed Greens, Toybox Tomato,
Cucumber Ribbons, Raspberry Ranch

Romaine Heart, Brioche Crouton,
Parmesan Shaving, Creamy Caesar Dressing

Small Plates

Pickled Beets, Marin County Goat Cheese,
Candied Walnuts

Beef Tartar, Creamed Horseradish,
Fried Purple Potato

Soups

Butternut Squash Soup
San Francisco Cioppino

Entrees

Grilled Striploin, Crispy Pancetta, Fine Herbs,
Au Poivre Sauce

Seared Sturgeon, Charred Pineapple Salsa
Apple Stuffed Pork Loin, Mashed Sweet Potato,
Calvados Cream

Organic Chicken Breast, Sage, Prosciutto,
Masala Wine Reduction

Butternut Squash Ravioli, Fried Sage,
Brown Butter, Cinnamon Spiced Port Reduction

Roasted Chestnut Corn Bread Stuffing

Traditional Mashed Yukon Gold Potato

Green Bean Casserole

Sautéed Mini Vegetables

Chinatown Assorted Dim Sum

Breakfast Station

Ends at 2:00pm

Omelette Made to Order:

Swiss Cheese • Wisconsin Cheddar • Ham • Bacon
Green Onion • Onion • Mushrooms • Red & Green Peppers

Build Your Own Buttermilk Waffle:

Maple Syrup • Chocolate Chips • Macadamia Nuts
Fresh Berries • Bananas • Chantilly Cream

Farm Fresh Scrambled Eggs, Chives

Ham • Bacon • Sausage • Breakfast Potato

Turkey, Cranberry Relish, Eggs Benedict,
Sweet Potato Hollandaise Sauce

Pasta Station

Begins at 3pm

Cheese Tortellini • Cavatappi Pasta

Roasted Organic Tomato Sauce • Classic Alfredo Sauce
Smoked Salmon • Slow Cook Chicken Supreme • Rock Shrimp
Plum Tomato • Leek • Bell Pepper • Caramelized Onions
Wild Mushrooms • Mixed Herbs • Garlic
Extra Virgin Olive Oil • Green Onion • Parmigiano-Reggiano

ENHANCEMENT

Braised Wild Boar • Hunters Red Wine Sauce
Bread Dumpling

Herb Crusted Rack of Lamb • Lamb Jus
Green Pea Risotto

Dessert Station

Pumpkin Foster

Rum • Brown Sugar • Butter • Vanilla Ice Cream

Assorted Traditional Thanksgiving Desserts
From the Mark Hopkins Pastry Shop

Executive Chef: Michael Wong :: Executive Sous Chef: Chad Bayless

