

Top of the Mark Champagne Brunch

Prices differ during Holiday events.
Please visit our Events Page for
upcoming special events!

Featuring Michael Athens on Piano

Sundays Only :: Seatings from 10am - 1pm
\$95 per adult :: \$59 per child (ages 4-12)
RESERVATIONS RECOMMENDED
(prices exclude tax & gratuity)

SAMPLE BUFFET MENU

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 Accomtrements*

Antipasto

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

Assorted Smoked Fish

Alaska Smoked Salmon
Smoked Trout • Smoked Sturgeon

Cold Selections

Mixed Greens with Assorted Vinaigrettes
Caesar Salad With Sourdough Croutons
Orecchiette Pasta Salad
Israeli Cous Cous Salad
Spinach & Berry Salad
Garbanzo & Celery Salad
Assorted Fresh Fruits
Assorted Artisan Breads, Mini Bagels

Entrees

Potato Leek Soup, Cheddar Crostini
Bone-in Prime Rib, Natural Jus
Beef Tenderloin Medallions, Au Poivre Sauce,
Caramelized Root Vegetables
Spinach, Goat Cheese & Sun-dried Tomato
Stuffed Chicken, Artichoke Confit,
Tomato Creme
Salmon Vera Cruz, Scallop Scampi
Three Cheese Tortellini
Pancetta Wheels, Aurora Sauce
Roasted Florettes
Chinatown Assorted Dim Sum

Breakfast Station

Omelette Made to Order:
Swiss Cheese • Wisconsin Cheddar • Ham • Bacon
Green Onions • Onions • 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

French Toast, Nutella, Banana,
Wild Berry Syrup

Rock Shrimp Eggs Benedict, Choron Sauce

Dessert Buffet

Assorted Desserts From
The Mark Hopkins Pastry Shop



Executive Chef: Michael Wong
Executive Sous Chef: Chad Bayless