

New Year's Eve 2022 Menu

Saturday, Dec. 31, 2022

Reception starts at 7:00 pm; Dinner served at 8:30 pm

Event ends at 1:00 am

7-course plated dinner with live music performance

\$495++ per person (21+ only) Formal Attire

Reception

Assorted Local Oyster Bar

Gin & Lime Mignonette, Cocktail Sauce, Tabasco, Lemon

Assorted Caviar & Roe Bar

Blinis, Crème Fraîche, Capers, Eggs, Red Onion, Chives

Serrano Ham Carving Station

Cheese & Charcuterie Board

House Fig Jam, Basil Infused Mustard, Candied Nuts, Whole Grain Mustard, Baguette, Artisan Breads

Passed Hors d'Oeuvres

Triple Cream Arancini, Truffle Crème

Mini Beef Wellington

Seared Tuna, Wasabi Avocado Mousse, Sesame Wonton

Eggplant Chutney, Taro Chip

Shrimp Cocktail Shooter

Laura Chenel Goat Cheese, Prickly Pear, Baguette Crostini

Dinner

Miso Daikon Radish Shooter

Shishito Peppers, Pickled Daikon Radish, Fresh Dungeness Crab, Miso Dressing

Vegetarian: Shishito Peppers, Pickled Daikon Radish, Miso Dressing

Duck Carpaccio, Taro, Sunchoke Chips, Wasabi Kewpie Mayonnaise, Japanese Lotus Root

Vegetarian: Yudofu (Boiled Tofu), Scallions, Bonito, Yakami Ponzu

Grilled scallop, Butter Poached Crab, Japanese Potato

Vegetarian: King Oyster Mushroom, Japanese Potato, Yakiniku Aonori

Intermezzo

Yuzu Shiso Sorbet

Main Course

Duet of Prime Ribeye, Maitake Mushroom, Bok Choy

Black Cod, Furikake Rice Cake, Ginger Ponzu

Vegetarian: Gnocchi with Shitake mushrooms and Soju Plum Sauce

Dessert

Magic Sphere, White Chocolate, Cointreau, Mikan Mandarin

Executive Chef: Brian D. Sepulveda

Executive Sous-Chef: Jose S. Tibbitts

For reservations, please email our Holiday Desk
at sfmarkhopkins.holidays@ihg.com.



TOP OF THE MARK
InterContinental Mark Hopkins
999 California St., San Francisco, CA 94108
topofthemark.com @ [topofthemarksf](https://www.instagram.com/topofthemarksf)