

EASTER 2023 BRUNCH MENU

Sunday, April 9, 2023 » Two seatings: 10:30 am; & 1:00 pm

\$185++ per adult » \$70++ per child (4-12 years old)

Spectacular views of the City and Bay, unlimited Bellinis (21+), and a live piano performance

Soups

Clam & Corn Chowder

Carrot Ginger Bisque

Carvings

Slow Roasted Angus Prime Rib au Jus
Horseradish Cream

Honey Mustard Glazed Berkshire Ham
Grilled Pineapple

Fisherman's Wharf

Local Oysters • Jumbo Shrimp • Clams • Mussels •
Lobster Claws • Dungeness Crab on Ice
Champagne Mignonette • Rémoûlade Sauce •
Cocktail Sauce • Tabasco Sauce • Lemon Wedges

Assorted Caviars & Roes
Blinis • Crème Fraîche • Capers • Eggs • Red Onion • Chives

Mixed Seafood Ceviche
Lime, Red Onion, Dice Tomato, Jalapeno, Cilantro, Agave

North Beach Platters & More

Assorted Local & International Cheeses
Candied Walnuts • Fig Jam • Quince Paste •
Crackers • French Baguette • Lavash

Assorted Charcuterie
Breadsticks • Crostini • Cornichons •
Marinated Olives • Whole Grain Mustard

Atlantic Smoked Salmon • Traditional Accompaniments

Avocado Deviled Eggs

Seasonal Fruit Platter

Salads

Strawberry Spinach Salad
Pine Nuts, Basil, White Balsamic Vinaigrette

Spring Greens
Rainbow Radish, Cucumber, Roasted Shishito Peppers,
Cherry Tomatoes, Roasted Garlic & Lime Vinaigrette

Caesar Salad
Sourdough Garlic Crouton, Shaved Parmesan,
White Anchovies, House-made Caesar Dressing

Chef's Specials

Pan Seared Halibut
Lemon Caper Beurre Blanc

Herbes de Provence Chicken Breast
Roasted Tomato Jus

Roasted Leg of Lamb
Mint Chimichurri

Taste of San Francisco

Mixed Spring Garden Vegetables

Penne Pasta, Basil, Tomatoes, Zucchini and Olive Oil

Orecchiette Pasta, Italian Sausage, Broccoli Rabe, Parmesan

Yukon Gold Mashed Potatoes, Mascarpone, Roasted Rosemary

Charred Cauliflower, Tahini, Fresh Pomegranate Seeds

Din Sum Station

Vegetable Pot Stickers • Shrimp Har Gao • Pork & Shrimp Shumai
Ponzu • Sambal • Sesame Vinegar Dipping Sauce

Nob Hill Breakfast

Made-To-Order Organic Omelette Station

Smoked Bacon, Farmland Pork Sausage, Chicken Apple Sausage

Liège Belgian Sweet Waffles
Whipped Butter • Fresh Strawberries

Fried Country Potatoes, Sweet Onions & Peppers

Spinach & Goat Cheese Quiche

Desserts

Selection of Desserts from the Mark Hopkins Pastry Kitchen

Make-Your-Own Citrus Pavlova Station
Meringue • Fresh Citrus Fruit & Berries • Lemon Curd •
Mascarpone Cream • Vanilla Bean Gelato • Mixed Berry Sorbetto

For reservations please email
sfmarkhopkins.holidays@ihg.com
or call our Holiday Desk
(415) 616 6940



TOP OF THE MARK
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