

Champagne Brunch *at the top*

sundays
one luscious buffet
don't forget the bubbly
10:00 a.m. - 1:00 p.m.
seventy five per adult
thirty nine per child, age 4-12
reservations recommended
(excluding tax + gratuity)

mixed greens with assorted vinaigrettes
caesar salad with sourdough croutons
smoked fish platter of trout, salmon, sturgeon, peppered salmon and peppered mackerel
assorted pates and sliced deli meats
assorted fresh fruits with shipped cream
assorted artisan breads, mini bagels with cream cheese and sweet butter
cracked dungeness crab, prawns and oysters
assorted international cheeses with bread and crackers
caviar with fresh blini and traditional garnishes

smoked duck minestrone
prime rib au jus
hawaiian style dried fruit stuffed pork loin
filet mignon with white bean compote and red wine reduction
wild mushroom stuffed chicken in sundried tomato and basil sauce
san francisco cioppino
seafood ravioli with grilled artichoke in garlic butter sauce
glazed vegetables

traditional eggs benedict
smoked bacon, link sausage and canadian bacon
potato souffle
cheddar cheese pancakes with berry sauce
assorted dim sum with three sauces



featuring michael athans on piano

executive chef christophe depuichaffray

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