

Share...

Champagne Brunch

sundays
one luscious buffet
don't forget the bubbly
10:00 a.m. - 1:00 p.m.
sixty-four per adult
reservations recommended
thirty-five per child, age 4-12
(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 pâtés and sliced deli meats
assorted fresh fruits with whipped 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

salmon coulbiac with dill sauce
brandy scented lobster bisque
blackened prime rib au jus
braised beef short ribs, white beans, wild mushroom sauce
rock shrimp stuffed chicken breast, curry sauce
roasted sea bass, seafood ragout, lobster sauce
vegetable paella
spinach roasted garlic ravioli pomodoro
grilled italian vegetables



traditional eggs benedict
scrambled eggs
smoked bacon, link sausage and canadian bacon
potato soufflé
cinnamon raisin french toast with fresh berry compote
assorted dim sum with three sauces

SAMPLE

featuring sharman duran on piano

executive chef christophe depuichaffray

topofthemark.com
one nob hill sf ca 94108
415-616-6916

... A toast at the Top