### Christmas Brunch Menu

**Wednesday, December 25, 2019**

The Garden Court and Grand Ballroom

Reservations available from 10:30am – 4:30pm

$155 Adults | $85 Children 5 to 12 years of age

For reservations please call 415-546-5089.

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**SAN FRANCISCO BLOODY MARY BAR**
- Mimosa & Fresh Citrus Juice Bar
- Fresh Baked Pastries, Breads & Muffins

**Live Organic Greens & Composed Salads**
- Field Mache, Coraline Endive, Red Romaine, Red Belgian Endive, Tiny Kale, Lime Stone Leaves, Micro Shungiku Leaves
- Charred Brussels Sprouts & Delicata Squash Salad
- Curred Cashews, Miso Harissa Dressing
- Lacinato Kale, Treviolo Radicchio & Sweet Gem Cesar
- Herb Brioche Croutons, Grated Pecorino Cheese, Garlic Pepper Dressing
- Grilled & Pickled Winter Vegetable Antipasti
- Fennel Root, Herbed Leeks, Baby Peppers, Petite Cremini Mushrooms, Pickled Purple & Cheddar Cauliflower Giardineria

**Roasted Chicken of the Woods, Black Trumpet Mushroom & Celery Root Salad**
- Toasted Garlic, Pickled Pearl Onions, Thyme, Leman Fleur de Sel Vinaigrette

**Roasted Muscovy Duck & Grilled Forelle Pear Salad**
- Blonde Chickory, Rocket Leaves, Candied Walnuts, Pomegranate Seeds, Minus 8 Maple Vinaigrette
- F reshah Greens & Red Quinoa Salad
- Aleppo Spiced Chick Peas, Baby Heirloom Tomatoes, Toasted Pine Nuts, Dried Figs & Apricots, White Balsamic Minted Sumac Dressing

**Dressings**
- Green Goddess, Point Reyes Bleu Cheese, Maple Brix Vinaigrette, Classic Cesar Caesar

**Individual Yoghurts, Berry, Fruit and Organic Granola Parfaits**

**Local Cured Meats & Cheese Mongers**
- Fra Mani Charcuterie, California Cheese Flight, Classical Pâtés, Market Cured Melons & Fresh Berries
- Salame Piemonties, Spicy Salame Cotto, Toscana, Calabrese, Rosemary Ham, Foie Gras Torchon, Pâté En Croute, Toasted Marcona Almonds, Chutneys, Grapes, Nuts, Pickled Vegetables, Pitted Olives, Crackers, French Baguette

**Smoked Seafood**
- House Smoked Fin Fish
- Maple Fennel Smoked King Salmon, Hickory Smoked Black Cod, Mesquite Hot Smoked Sturgeon, Caviar Crème Fraîche, Citrus Chervil
- Champagne Vinaigrette, Fine Herb Sauce Verte, Baby Bagels, Brioche Crisps

**KYO-YA SUSHI BAR**
- California Rolls, Spicy Tuna Rolls, Tamago, Yellow Tail, Vegetarian Rolls, Wasabi, Soy, Tamari, Saké

**ICED PACIFIC COAST SEA BAR**
- Snow Crab Claws with Bourbon Mustard Aioli
- Napa Chardonnay Poached Shrimp Cocktail
- Royal Miyagi Oysters on the Half Shell
- Big Eye Tuna Poke, Won Ton & Taro Potato Chips
- Sesame Chili Spiced Candy Striped Beef Tartare with Macadamia Nuts
- Grilled Calamari jicama & Zucchini Salad with Fresno Chili Lime Vinaigrette
- PEI Musseis & Manila Clams with Shallot Aged Sherry Mignonette
- Bourbon Mustard Aioli, Horseradish Cocktail Sauce

**BreakfastFavorites**
- Benedict Bar
- Omelettes Made to Order
- Fresh Farm Eggs & Egg Whites, Portuguese Sausage, Bacon, Honey Ham, Smoked Salmon, Smoked Turkey, Baby Mozzarella, Tillamook Cheddar, Goat Cheese, Baby Spinach, Sweet Peppers, Tomatoes, Onions, Arugula, Local Mushrooms, Broccolini
- Scrambled Eggs, Chicken Apple Sausage, Applewood Smoked Bacon, Breakfast Potatoes
- Ricotta Cheese Blintzes Fuji Apple Compote, Dried Mango
- Bakers of Paris French Toast & Buttermilk Pancakes
- Warm Maple Syrup, Chantilly Whipped Cream, Strawberry Compote, Nutella

**Caviar & Potato Latke Bar**
- Crème Fraiche & Leeks

**Castroviejo Artichoke Ravioli Ala Minute**
- Baby Artichokes, Heirloom Tomatoes, Swiss Chard, White & Black Truffle Cream, Parmesan Crumble

**Feast of the 7 Seafoods Cioppino**
- Sea Bass, Arctic Char, Cherry Stone Clams, Scallops, Dungeness Crab, Octopus, Fennel Tomato Brath, Acme Garlic Roasted Sour Dough, Saffron Aioli

**Buffy Entrées & Sides**
- Boralo Wine Braised Beef Short Ribs
- Sprouted Lentils, Cipollini Onions, Horseradish Pumpkin Seed Pesto, Feta
- Mary’s Minir Barbecue Chicken Breast
- Blistered Long Beans, Black Garlic Confit, Toasted California Almonds

**Carnaroli Hasselback Butternut Squash Risotto**
- Porcini Mushrooms, Winter Truffle Cream
- Chervil Glazed Roots
- Toy Box Carrots, Scarlet Turnips, Golden & Chioggia Beets, Red Radishes
- Smoked Potato Gratin
- Mammarella, Russel Potatoes, Melted Leeks
- Red Garnet Yarn Casserole
- Cracked Pepper Maple Pancans

**Cantonesse Style Dim Sum**
- Shrimp Har Gow, Vegetable Pot Stickers, Chicken Shu Mai, BBQ Pork Boa, Pork Pot Stickers, Crisp Vegetable Egg Rolls, Chinese Red Vinegar, Chili Sauce, Soy Sesame Scallion Sauce, Lemongrass Cilantro Sweet Chili Sauce, Hot Mustard

**Palace Chef’s Carving Stations**
- Hot Mustard
- Soy Sesame Scallion Sauce, Lemongrass Cilantro Sweet Chili Sauce, Cheddar Biscuits, Baby Brioche Rolls
- Pomegranate Maple Caramelized Baked Bone In Ham
- Dried Cherry Fuji Apple Compote

**Children’s Holiday Treats**
- Dried Cherry Fuji Apple Compote
- Pomegranate Maple Caramelized Baked Bone In Ham
- Breakfast Potatoes
- Scrambled Eggs, Chicken Apple Sausage, Applewood Smoked Bacon, Breakfast Potatoes
- Smoked Salmon, Pink Pacific Shrimp, Baby Mozzarella, Tillamook Cheddar, Fresh Farm Eggs & Egg Whites, Portuguese Sausage, Bacon, Honey Ham, Omelettes Made to Order
- Warm Maple Syrup, Chantilly Whipped Cream, Strawberry Compote, Nutella
- Bakers of Paris French Toast & Buttermilk Pancakes
- Ricsotta Cheese Blintzes Fuji Apple Compote, Dried Mango
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- Warm Maple Syrup, Chantilly Whipped Cream, Strawberry Compote, Nutella
- Bourbon Mustard Aïoli, Horseradish Cocktail Sauce

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