HOLIDAY CITY BRUNCH

Brioche French Toast 25
nutella ice cream, honey labneh yogurt, port soaked berries & dried figs

Egg White Frittata 24
sopressata, burrata mozzarella, brussels sprouts, baby heirloom tomato, micro basil

Organic Garden Omelette 24
shaved heirloom cauliflower, fennel root, cipollini onions, fiscallini smoked cheddar

Mission Benedict 28
chorizo pork belly, black beans, roasted chayote squash, queso fresco, chipotle lime hollandaise

Fried Chicken & Multigrain Waffle 29
baker’s back bacon, cranberry compote, pumpkin chantilly whipped cream, sugar man pure maple syrup

North Beach Short Rib Hash 32
lipstick peppers, marble potatoes, oven dried plum tomatoes, poached eggs

Dungeness Crab Galette 38
puff pastry, fried eggs, dill havarti cheese, fine herb crème fraiche

Palace Dutch Apple Pancakes 30
caramelized fuji apples, bellwether ricotta, candied walnut

Oak Smoked Salmon, Spaghetti Squash Latkes 32
melted leeks, labne yogurt aioli, winter greens salad

Winter Ahi Tuna Niçoise 37
baby kale, garden rocket greens, maple roasted delicata squash, olives, heirloom tomatoes, fingering potatoes, haricot verts, champagne vinaigrette

Cranberry Arugula Mary’s Chicken Salad 32
wheat berries, hen of the woods mushrooms, goat cheese, pumpkin seed pesto, fresh cranberry confit

Grilled N.Y. Steak 36
truffle parmesan frts, braised rainbow chard, roof garden tarragon béarnaise

Wagyu Burger 31
portuguese sausage, smoke d mozzarella, marinated beef steak tomato, yam potato fries

Sides
Two Pecan Sticky Buns 5
Half Dozen Assorted Mini Muffins 7

Festive Desserts 14
Chococlate Cravings Yule Log Cake
Ganache Glazed Chocolate Genoise Cake, Apricot Cranberry Preserves
Winter Meyer Lemon Tart
Fresh Raspberries, Chantilly Crème, Chocolate
Snow Ball, Blood Orange Mousse
Pistachio bark, chocolate sauce

Beverages
Smoothie fresh berries, artisan yogurt 10
Juices 7
Freshly Squeezed Orange, Grapefruit, Apple, Tomato, V-8, Cranberry, Pineapple or Prune Juice
Milk (Whole, 2%, Non-Fat or Soy) 6
Coffee, Decaffeinated Coffee 6
Tea, Decaffeinated Tea 6
Ghiradelli Hot Cocoa 6
Espresso, Cappuccino, Café Latte, Mocha 7

Brunch Cocktails, Mimosas & Bellinis 14
Classic Bloody Mary
Passion Pisco Sour
Classic Bellini
Mango Bellini
Mimosa

Bubbles by the Glass
Domaine Chandon, Brut, Napa Valley 14
Domaine Camerons, Brut, Carneros 16
Scharffenberger Cellars, Brut Rosé, Mendocino 15
Veuve Clicquot, Brut, Reims 28

Bubbles by the Bottle
Champagne
Veuve Clicquot, Yellow Label, Reims 125
Perrier-Jouët, Grand Brut, Epernay 120
Krug, Grande Cuvée, Reims 490
Moët & Chandon, Brut, Epernay 30 Split
Moët & Chandon, Rosé, Epernay 30 Split

Sparkling Wine
Scharffenberger Cellars, Brut Rosé, Mendocino 80
“U,” Cuvée 20, Russian River 70
Domaine Camerons, Brut, Carneros 58

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems.

** Please be advised parties of six or larger will be charged an automatic 18% service charge **
If you have any concerns regarding food allergies, please alert your server prior to ordering.

Executive Chef John Hart
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