



hotel nikko san francisco

AUGUST CHAMPAGNE BRUNCH

10:00AM ~ 2:00PM

BRUNCH

Pork Sausage & Bacon
Homemade Pancakes
Breakfast Potatoes
Made-to-Order Omelet Bar
Norwegian Smoked Salmon, Bagels & Cream Cheese
Bakery Basket ~ Breads & Rolls

SOUP & SALADS

Spicy Shrimp and Miso Soup
Summer Beet and Sweet Gem Lettuce Salad
fennel and fig compote, grapefruit-mustard dressing
Heirloom Tomato, Roasted Bell Pepper and Serrano Ham Salad
parsley- balsamic vinaigrette
Soba Noodle, Cucumber with Beef Tataki Salad
scallion and ponzu dressing
Quinoa, Kabocha Pumpkin and Dungeness Crab Salad
fresh mint and lemon oil dressing
ANZU Caesar Salad
parmesan dressing

SUSHI & MORE

Makimono Rolls
california, smoked salmon & vegetable rolls
Peel & Eat Tiger Prawns
wasabi cocktail sauce

MAIN

Roasted Pork Tenderloin Filled with Spinach and Apricot
white polenta cake, cherry and pepper corn jus
Pan Seared Lemon Rubbed Tombo Tuna
mango-chili mole
Tomato Gnocchi
fresh mozzarella, sweet corn - basil sauce
Roasted Sirloin Beef with Tarragon au jus
Stir-Fried Asian Spring Vegetables

SWEET

Petit Fours, Cookies, Assorted Cakes, Gâteaux
Fresh Squeezed Juice Champagne, Mimosas Coffee, Decaffeinated Coffee

\$48 ~ Adult \$38 ~ Senior \$25 ~ Child (5 to 12)

Reservations Required 415.394.1100