



hotel nikko san francisco

March 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

Creole style gumbo, seafood and sausage

Steamed Salted Chinese Duck Salad

House made sweet chili dressing

Japanese Sweet Potato Salad

Kurabuta ham, Jamaican aioli

Blackened Shrimp with Grilled Watermelon

Balsamic vinaigrette and shaved shallot

Grilled Asparagus, Roasted Red Pepper Relish

Shave parmesan & fried capers

ANZU Caesar Salad

Parmesan dressing

Sushi & More

Makimono Rolls

California, smoked salmon & vegetable rolls

Peel & Eat Tiger Prawns

Wasabi cocktail sauce

Main

Poached Alaskan Halibut

BBQ hollandaise, creamy grits, snow pea tendrils

Grilled Pork Tenderloin Medallion

Ginger-soy glaze, homemade mango chutney

Linguini with Grilled Wild Mushroom

Red thai curry pesto, haloumi cheese

Roasted Loin of Beef with Natural Jus

Fried lavender garnish

Stir-Fried Petite Spring Vegetables

Purple & orange cauliflower, petite yellow squash, green zucchini

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