



# hotel nikko san francisco

**Easter Sunday Champagne Brunch**  
**April 4th, 9:30am – 3:00pm**

**Pork Sausage & Bacon**  
**Oven Roasted Potatoes**  
**Homemade Buttermilk Pancakes with Vermont Maple Syrup**  
**Made-to-Order Omelets**  
**Norwegian Smoked Salmon, Bagels & Cream Cheese**  
**Bakery Basket ~ Breads & Rolls**

Soup & Salads

**Tomato-Fennel Shrimp Chowder**  
**Kurobuta Ham and Orichiette Salad**  
*rappini, chili flakes, goat cheese, basil vinaigrette*  
**German Potatoes Salad**  
*Easter egg radish, organic celery, pancetta, honey Dijon dressing*  
**Mixed Roasted Beets & Asparagus Salad**  
*French beans, arugula, manchego cheese, green peppercorn dressing*  
**Baja Chicken Salad**  
*Napa cabbage, daikon, carrots, cilantro & peppa drop dressing*  
**Green Papaya Shrimp Salad**  
*Cucumber, mint, toy box tomatoes, peanuts, preserved lemon vinaigrette*

Sushi & More

**Seafood Display**  
*Oysters on the half shell, prawns & mussels*  
**Bamboo Steamer of Dim Sum**  
**Makimono Rolls**  
*California, smoked salmon & vegetable rolls*

Main

**Hoisin Glazed Roast Duck**  
*Japanese sweet potatoes, mustard greens, yellow wax beans*  
**Grilled Mahi Mahi**  
*Savoy cabbage, wild rice, tangerine beurre blanc*  
**Pan Roasted Skirt Steak**  
*Anaheim peppers, white corn risotto, spring onion, port wine sauce*  
**Lemon & Black Pepper Pasta**  
*Grilled eggplant, sundried tomatoes, bloomsdale spinach, extra virgin olive oil*

Carving Station

**Roasted Prime Ribeye of Beef /horseradish cream sauce**  
**Burbon Glazed Baked Ham/ au jus**

Sweet

**Chocolate Fountain**  
*Rice Krispy treats, marshmallows & fresh fruit*  
**Petit Fours, Cookies, Assorted Cakes & Gâteaux**

**Sparkling Wine & Mimosas    Fresh Squeezed Juice    Coffee & Decaffeinated Coffee**  
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**\$60 ~ Adult      \$55 ~ Senior      \$35 ~ Child (5 to 12)**

**Reservations Required    415.394.1100**