



hotel nikko san francisco

SEPTEMBER 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

Lemongrass Duck and Heirloom Tomatoes Soup
Macaroni, Grilled Asparagus and Smoked Chicken Salad
lemon-thyme and mustard vinaigrette
Salted Duck, Rice Noodle and Iceberg Salad,
garlic & chili dressing
Heart of Palm, Chick Pea and Cucumber Salad
curry-cilantro vinaigrette
Nectarines & Avocado Salad with Miso Glazed Tiger Prawn
ginger-citrus dressing
ANZU Caesar Salad
parmesan dressing

SUSHI & MORE

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

MAIN

Oven Roasted Lemongrass Filet of Beef
garlic somen noodle, port and peppercorn reduction
Lemon & Pepper Rubbed Atlantic Salmon
bay shrimp & crab sundried tomato beurre blanc
White Polenta with Early Harvest Mushroom, Snow Pea Tendrils
truffle & miso butter
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