



hotel nikko san francisco

FEBRUARY SUNDAY CHAMPAGNE BRUNCH

(PLEASE NOTE THAT OUR LAST KBLX BRUNCH WILL BE FEBRUARY 26TH)

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 SHRIMP SOUP

Straw mushrooms, carrots, cilantro

GRILLED WINTER VEGETABLE SALAD

Portobello, eggplant, rosemary-balsamic vinaigrette

GREEN PAPAYA SALAD

Smoked shrimp, roasted peanuts, lime-chili dressing

SHAVED FRESH ASPARAGUS SALAD

Roasted bell pepper, Manchego cheese, meyer lemon gremolata

SPICY UDON CHICKEN SALAD

Edamame bean, pickled onion, Korean chili dressing

ANZU CAESAR SALAD

Yuzu Caesar Dressing

SUSHI & MORE

MAKIMONO ROLLS

California, Smoked Salmon & Vegetable Rolls

PEEL & EAT TIGER PRAWNS

Wasabi Cocktail Sauce

MAIN

ROASTED "MARY'S FARM" CHICKEN BREAST

Cranberry cornbread, green beans casserole, truffle essence

BLACK SESAME CRUSTED SALMON

Mussels, sauté spinach, ginger-carrot nage

MAC & CHEESE AU GRATIN

Southern Italian macaroni, wild mushroom, parmesan cheese

ROASTED PRIME RIB

Sage au jus

STIR-FRIED ASIAN SPRING VEGETABLES

SWEET

PETIT FOURS, COOKIES, ASSORTED CAKES, GÂTEAUX

Fresh Squeezed Juice Champagne, Mimosas Coffee, Decaffeinated Coffee

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

A gratuity of 18% will be added to all parties

Reservations Required    415.394.1100