



Mothers Day Champagne Brunch

BRUNCH

Pork Sausage & Applewood Smoked Bacon

Home Fries Breakfast Potatoes

Ricotta Cheese Stuffed Blintz, Blueberry Jubilee Sauce

Made-to-Order Omelettes

Norwegian Smoked Salmon

Bagels & Cream Cheese

Bakery Basket, Breads & Rolls

SOUP & SALAD

Spring Pea, Florida Rock Shrimp & Coconut Soup

Heirloom Tomato Caprese Salad

Wild arugula, deviled egg, burrata cheese, lemon caper dill crème fraiche

Roasted Sonoma Chicken Salad

Apricot, stilton blue cheese, delta asparagus, Sauternes vinaigrette

Crispy Tofu & Silver Noodle Salad

Bean sprouts, pickled carrots, cherry tomatoes, toasted sesame dressing

Ruby Grapefruit, Avocado & Sausalito Watercress

Bay shrimp, Italian sweet red onion, spiced-candied pecans, Thai basil dressing

Okinawa Potato & Fuji Apple Salad

Romano beans, shaved radish, curried orzo pasta, bacon lardon

hotel nikko  san francisco





SEAFOOD DISPLAY

Oysters on the half shell
Prawns & green lip mussels

BAMBOO STEAMER OF DIM SUM

Array of fresh steamed Chinese dumplings

MAKIMOTO ROLLS

California, Smoked Salmon & Vegetable Rolls

MAIN

Sesame Crusted Ahi Tuna

Warm vegetable slaw, braised lotus root, Manila clams, and Kaffir lime sauce

Fire Grilled Skirt Steak

Fingerling potato hash with herbs, maple glazed Yolo carrots, fava beans, and gorgonzola butter

Citrus Roasted Mary's Chicken

Crispy haricots verts, roasted garlic, olive oil potato puree, lemon verbena sauce

Pasta Shop Green Onion Pappardelle

Fiddlehead ferns, heirloom squash medley, mushroom, light cream sauce

Carving Station

Slow Roasted Prime Rib of Beef "au jus" with assorted mustards & horseradish cream
Honey Smoked Roasted Ham, rhubarb & orange glaze

DESSERT STATION

Assorted petite fours
Decadent cakes
Beignets doughnuts
White & Chocolate mousse

\$110

(\$55 Children 12 and under)

plus tax and 20% gratuity

Mothers Day Champagne Brunch - ANZU

May 10, 2026 - 10:30am to 2:00pm