

NOB HILL NOTABLES

NHA ANNUAL MEETING

Monday, November 12 ~ 6pm

University Club ~ 800 Powell St.

This is your opportunity for an update on 2012 Association activities and goals for 2013, including Live Nation, the Masonic Auditorium and Huntington Park. The evening will feature tasty appetizers, a no host bar, and socializing with old friends and new.

Join the Nob Hill Association NOW and your membership will extend to December 31, 2013.



MESSAGE FROM THE PRESIDENT ~ ROBERT VARNI



Dear Nob Hill Association Member:

The time for Holidays on Nob Hill has arrived. We invite you to gather for our Annual Membership Meeting followed in two weeks by our Annual Christmas Tree Lighting. We look forward to a big turnout at both events.

The Annual Membership Meeting will be held at the University Club, 800 Powell Street at 6 PM on Monday, November 12. The Association Officers will be reporting on grand new plans for Huntington Park and the current status of negotiations between your Nob Hill Association and California Masonic Memorial Temple & Live Nation Entertainment.

The Annual Christmas Tree Lighting will take place on Monday, November 26. We will start with a no-host cocktail party at 4 PM at the lovely Top of the Mark. At 5 PM we will depart for Huntington Park where the Girls Chorus will entertain us at 5:30 PM followed by the Tree Lighting at 6 PM. For those hearty souls, we will return to the Top of the Mark to complete our Before and After viewing.

We look forward to seeing you at these two events.

Robert P. Varni, *President*
Nob Hill Association

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TREASURE



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HOLIDAYS
ON THE HILL

THE NOB HILL ASSOCIATION NEEDS YOU!

JOIN

Renew your membership today or sponsor a friend--the best \$60 opportunity available on the Hill. Call 415-346-8720 or fill out the form below, or go to www.nobhillassociation.org to renew your membership or sponsor a friend.

VOLUNTEER

Meet your neighbors and help your neighborhood. The Association needs your help--volunteer to work at fall events or write copy for the newsletter or website or sign up to help with administrative work.

Email fhildebrand@sbcglobal.net or 415-928-1214

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| ✓ <i>restoring Huntington Park</i> | ✓ <i>writing newsletter or website articles</i> |
| ✓ <i>working on events</i> | ✓ <i>doing administrative work</i> |
| ✓ <i>introducing new members to the Association</i> | ✓ <i>helping to maintain Association archives</i> |

The Nob Hill Association invites any individual or business that shares our mission to preserve and improve the Nob Hill neighborhood and Huntington Park to join.

Please fill out the information, and mail to:

The Nob Hill Association, 235 Montgomery Street, Ste. 870, San Francisco, CA 94104

☐ I am paying by check

For Dues please make your check payable to the Nob Hill Association

For Life Membership please make your check payable to the Nob Hill Foundation

Name _____

Address _____

City, State and Zip Code _____

Telephone No. _____

Email _____

☐ I am paying by credit card. Please complete the following information:

Card Type: ☐ Visa _____ Security Code (back of card) ☐ Mastercard _____ Security Code (back of card)

Card Number _____ Expiration Date _____

Cardholder Signature _____

**Join NOW
and your membership
will extend
to December 31, 2013.**

- ☐ Annual Dues \$60
☐ Business \$80
☐ Life Membership \$1000
☐ Donation \$_____

THANK YOU!

For more information visit: www.nobhillassociation.org

For any membership questions please contact Sandra Assar at 415/596-9085.

THE TOP OF THE MARK—FALL 2012'S NOB HILL TREASURE

The Top of the Mark has been THE SPOT for engagements and affairs, for champagne or a very dry selection from the 100 Martinis menu since the room was opened by owner George D. Smith in 1939.

The InterContinental Mark Hopkins is the "Jewel on the Hill"

Hotel Manager
Nelum Gunewardane

What other glamorous sky-high cocktail lounge:

Saw John Barrymore make his way to the Top, just to show it to his pet monkey;
Is located atop a hotel featuring a plaque designating it as California Historical Landmark #754;
Is there a bar dedicated to Herb Caen;
Was designed by Timothy Pflueger, also known for 450 Sutter and the Castro Theater;
Is known for its Weeper's Corner overlooking the Golden Gate Bridge and
Offers a 10% discount to Nob Hill Association members through the end of the year.

The Top of the Mark, the 19th floor lounge and restaurant atop the historic Mark Hopkins Hotel, is fall 2012's featured Nob Hill Treasure.

Like much of Nob Hill, the Top of the Mark has a back story. In 1939, when then owner George D. Smith decided to convert the 19th-floor penthouse apartment of his Mark Hopkins Hotel into a cocktail lounge, he wasn't completely convinced people would ride an elevator 19 floors to have a drink and look at the view. So he installed a dance floor and hired a band. A few days after the May 11 opening of the Top of the Mark, he had to cover the dance floor to make room for the crowds that were lining up for hours just to get inside.

How did the Top of The Mark acquire its distinctive name? According to San Francisco columnist Herb Caen, Smith told friends, "I don't know what to call the top of the Mark." "That's it," they told him. "What's it?" Smith replied. "Top of the Mark." And that's how the 19th floor lounge got its name.

Caen wrote after the opening, *Crazy ambition, to drag all the mildly-stewed characters away from the bar in the middle of the Top o' the Mark, haul them to the windows and make them look at the most magnificent view in the country.*

During World War II, servicemen would leave a bottle in the care of the Mark's bartender so that the next soldier or sailor from their squadron could enjoy a free drink. The only requirement was that whoever had the last sip would buy the next bottle. The servicemen gathered before shipping out for one last toast to the Golden Gate Bridge, believing that the bridge was good luck and would bring them home. As they sailed off under the Golden Gate, wives and sweethearts would draw together in the lounge's northwest corner, where they would tearfully gaze out the windows. This corner became known as the "Weepers' Corner."

In the 1960's Gene Autry invested in the hotel. The manager, Autry's cousin Arthur Steel, was married to actress Pamela Britton of *My Favorite Martian* and *If this is Tuesday, it must be Belgium* fame. She was only one example of the tradition of the Top of the Mark as a gathering place for celebrities and dignitaries. In 1962 George D. Smith sold The Mark Hopkins to Louis Lurie, San Francisco's "Wizard of Montgomery Street". In 1973, the InterContinental Hotels Corporation signed a long-term management contract with Lurie's heirs, who sold the property to InterContinental in 2011.



Nelum Gunewardane,
Hotel Manager

Since the day it opened, many famous visitors have enjoyed the Top of the Mark's extraordinary views, including: Herbert Hoover, Dwight Eisenhower, Elizabeth Taylor, Elvis Presley, Judy Garland, Michael Jackson, Prince Edward, Prince Charles, Brad Pitt, Christian Slater, Jeff Goldblum and Robin Williams.

Patricia Fripp, professional speech coach and keynote speaker, worked at the beauty salon in the Mark Hopkins from 1966 to 1969 giving her an insider's perspective on the famous guests who frequented the Mark. Patricia remembers her 21st birthday celebration in the grand room atop the hotel; Louis Lurie's chauffeur giving her a ride in Lurie's limousine; Mrs. Lester Goodman, who did not know how to boil

water (and one assumes did not need to know) and Mrs. Shore who always complained about life and her hair style until Patricia moved on from the Mark and Mrs. Goodman lamented, *Everyone including God has done me and you've done it better than everyone.* Heads that arrived at the Salon at the Mark for a new look by Fripp included Hayley Mills, Rosalind Russell, Ann Landers and Princess Anne of Denmark. Marlene Dietrich stayed at the hotel when performing at the Masonic and is rumored to have answered knocks on her room door stark naked.

Today they still come.—recently General Martin Dempsey, Chairman of the Joint Chiefs of Staff, Academy Award winning actor Cuba Gooding, Jr., Valerie Bertinelli,



Barry Bonds and Tom Bulleit enjoyed evenings at the Top, while former Mayor Willie Brown regularly comes for breakfast atop Nob Hill.

Hotel Manager Gunewardane sums up the reasons why: *When you enter the Top of the Mark it gives you the feeling like you're on "Top of the World". It is a destination which harbors a lot of history and memories for many individuals throughout the world, and holds a special place in many peoples' hearts. The Top of the Mark has fantastic views during the day and spectacular sunsets at night.*

And Gunewardane sees change at the Top of the Mark coming through celebration of its views and history, not through modernization, *I would not change the icon, but would like to incorporate some innovative ways of celebrating special occasions. Push our boundaries to have creative individuals paint fabulous views from the "Top". As the world-class icon ages gracefully, we like to show off her grandeur to a global audience.*



Nob Hill is fortunate to have this world class jewel on top of its crown as its fall 2012 Treasure.



We are always in search of stories about treasured characters and historic events that reflect the special uniqueness of Nob Hill. If you have a person, place or event that you would like to nominate to be a Nob Hill treasure, please email us at: info@nobhillassociation.org



NOB HILL TOASTS THE 22ND CALIFORNIA MILLE

The 22nd California Mille was held atop Nob Hill at the landmark Fairmont Hotel on April 29, 2012. The breezy day brought out Association members and neighbors to look at the vintage automobiles, spotless and shined, ready to participate in the famed Mille Miglia.

The Association's loyal supporters gathered inside the Fairmont where hotel staff provided a fantastic Italian buffet. The 22nd California Mille, a salute to Italy's most famous open road race, the Mille Miglia, brought together cars that could have qualified for the Italian event and put them on display atop Nob Hill.

Event co-chairs included Tom Klein, Lois Lehrman, Martin Swig and Elizabeth Thieriot. Sponsors include The Fairmont San Francisco, Chopard, Bonhams & Butterfields, KSFO-AM and Chubb Collector Car Insurance. Proceeds from the benefit help support the maintenance and improvement of Huntington Park.

NHA REMEMBERS THE CONTRIBUTION OF CALIFORNIA MILLE FOUNDER MARTIN SWIG

Nob Hill Association members were saddened to learn that Martin Swig, founder of the California Mille, died on July 3, 2012 following a stroke. Mr. Swig organized the first California Mille in 1991 and continued his sponsorship of the event until his death. The American Friends of the Mille Miglia has designated the 2013 Mille, scheduled to begin on April 28, as a tribute to Mr. Swig.





Over 100 happy Nob Hill Association members responded to the invitation from the Stanford Court to meet their new General Manager, Lisa Kershner. Some lingered for dinner following; all had a fine time mingling with Lisa and other hotel staff, while sampling appetizers prepared by the hotel chef for the occasion. Thanks to Lisa and the Stanford Court for their generosity!

Alma Carroll



Lisa Kershner & Gary Gielow



Jim Wall



John Doremus & Pam Toon



Joan Leone



Peggy Winchell



Claudine Cheng



Mary Ann Collier

John Litz & Yongjia Sollers



Mr. & Mrs. Tom Hsieh



Stephen Patton



Wendy Allphin & Sandra Assar



Annette Berger



Herb Kritz & Elizabeth Woodall

Caryl Ritter
&
Roland
Petersen



A WOMAN OF SUBSTANCE - LISA KERSHNER THE STANFORD COURT'S NEW GENERAL MANAGER

By Alma Carroll

In the early evening of June 12th at a special reception in her honor, the Stanford Court Renaissance Hotel introduced members of the Nob Hill Association to Lisa Kershner, its new general manager.



One of three women general managers of major hotels on Nob Hill, Kershner's persona of competency belies her physical appearance. Hidden beneath a charming mask of hospitality and a beautiful, flawless complexion are a keen, analytical mind and shrewd business instincts. Kershner wears her professionalism with comfortable grace.

The Stanford Court Renaissance Hotel occupies the former site of Leland Stanford's mansion, which was destroyed in the fire following the 1906 earthquake. Like Phoenix rising from its ashes, the present-day hotel was built from the shell of an apartment house that replaced the Stanford mansion in 1912. In 1972, it became a Marriott Renaissance Hotel, but still retains a public identity as San Francisco's Stanford Court Hotel. It underwent a \$35 million renovation in 2008.

In our recent interview, Lisa Kershner said she isn't really surprised at the attention she's received since being hired as the hotel's general manager, but that she believes it stems principally from the public's curiosity about women succeeding in what has been primarily a masculine domain. "Twice in my career, I was the first woman or minority leader appointed to a management role," she stated. "I've worked hard to secure executive positions in hospitality, but women are still a minority in leadership of the hotel and restaurant industry. Overall, San Francisco -- and particularly Nob Hill-- is ahead of the curve, but it's still very much a man's world."

Kershner came to The Stanford Court from San Francisco Kimpton Hotels and Restaurants where she was Regional Vice President of Hotel Operations, prior to which she was a consultant for the Hotel Council of San Francisco. During her illustrious 25-year career in the city's hotel industry, she has been the Area Director of Operations at the Sir Francis Drake Hotel and Area Director of Operations for Kimpton Hotels' The Cypress Hotel in Cupertino, as well as general manager of the Serrano Hotel, the Harbor Court Hotel in San Francisco, and The Cartright Hotel. She has also held managerial positions at the Sir Francis Drake, The Tuscan Inn and the Donatello Hotel.

Is she concerned about current gloom-sayer's economic predictions as they affect the Bay Area? Always the optimistic visionary. "No," she said, "I see more and more visitors coming here, and contrary to the negativity we see in today's media, people are spending more and more money, businesses are moving in and not out, and we're on the verge of expanding growth."

How can the Nob Hill Association help her keep the Stanford Court Hotel a frontrunner in the city's competitive market? "The Nob Hill Association is very important to the success of businesses on the Hill," she said. "It plays a vital role in the neighborhood and in its community outreach, and I'm proud to have my hotel become a vital participant. I think the organization's internal communication is one of its most valuable services." Kershner also sees the Stanford Court as a vehicle for returning the luster of serenity to Nob Hill, and as a pleasant sanctuary for busy conventioners, business representatives, vacationers and families looking for surcease and comfort from the hustle and bustle of downtown's Union Square and Fisherman's Wharf. "The hotel's policy is one of happiness and quiet enjoyment -- for our guests as well as our employees," she stated.

"I look forward to being a part of this very special community," she said. "Nob Hill is a unique neighborhood where you can experience living like a local to its fullest potential. We have world-class historic hotels and restaurants here, including the Stanford Court's Aurea restaurant with its wine-bar and five-star chef," she continued. "Huntington Park-which is our version of Gramercy Park -- Grace Cathedral and the Masonic are buildings that in themselves are works of art and culture."

Does she have any regrets over the road she's traveled? "No," she said. "I love this city. I grew up here, and it's like family to me." As a first generation San Franciscan born of Chinese immigrant parents, whose family rapidly assimilated the city's culture, Kershner enjoys an advantage over outside managerial imports in that she has an intuitive feel for the city's economic and cultural pulse. A product of San Francisco's educational system, Kershner rose rapidly in her chosen field and soon became the force by which she is now recognized.

From a personal point of view, what does she consider her most important business contribution? "It's important to me that culture and diversity are embraced in the business world, and that each of us does our part to pave the way for our future women leaders. I'm also proud of the work I've done with the Hotel Council, Cupertino and Burlingame Education foundations, and the Humane Society. We are all in a position to contribute to our community in some fashion, and I think everyone should make a point of volunteering their time and services. I'm proud of my business accomplishments, but being a mom to my two kids trumps them all."

A TASTE OF ITALY ON NOB HILL

By Terese Mulkern Terry



“We love what we do!”

I’m sitting at a sunny window table at the Nob Hill Café with the attractive and enthusiastic young brother-sister team, Christina and Michael Deeb, owner-operators of two of the most popular restaurants in San Francisco – this one, and Venticello. As usual, tables are filling fast with neighbors and nearby hotel guests. How do the two eating-places differ?

Nob Hill Café, a small two-storefront operation open for lunch and dinner, features Italian home cooking and a selection of California and Italian wines. Venticello, serving dinner nightly, offers an expanded Tuscan menu and wine list in a white-table-cloth setting. Most meats and produce prepared at the restaurants come from farms in Petaluma. Other ingredients are purchased from local purveyors and Italian importers. All the pasta and sauces are made on the premises.

“Many neighbors eat at the Nob Hill two or three times a week and Venticello once a week” With its wood burning oven and bay view, Venticello is a more romantic setting where, as Michael, a bachelor adds, marriage proposals are a common event. Both places exude a warm, friendly atmosphere enhanced by their

long time staff of about 35. Employee turnover, considered the bane of the restaurant business, is virtually nil.

Michael and Christina, sixth-generation San Franciscans on their mother’s side, can trace their Irish heritage back to the Gold Rush. “Our restaurant origins all start with our father.” Michael Deeb senior, a Middle Eastern immigrant who died in 2001, introduced the first of his many popular establishments with La Piazza on Polk Street in 1974. Nob Hill Café opened in 1989 and the senior Deeb added Venticello in 1994.

Some neighbors have vivid memories of the senior Michael’s quick response to the 1989 Earthquake. With electric power down everywhere, he and the staff emptied the larder and made sandwiches out on the street for Nob Hill neighbors, refusing to take any payment for them.

It’s always fun for everyone when celebrities show up. When Clint Eastwood was directing “The Hereafter” outside the Nob Hill Café, where he had dined the night before, he was mobbed by fans. When he saw Christina Deeb walking by, he rushed over and hugged her. “It’s my old friend Christina!” thus diverting attention from himself (and causing Christina to blush, according to her brother.)

“I love Frank Sinatra! Can you turn up the sound?” asked Arnold Schwarzenegger while dining at Venticello. He stayed a long time, chomping on a fat cigar, (smoking restrictions were not yet in place) even after the normal closing hour of 11pm. The staff complied when he asked that the Sinatra tapes be even louder (it was Schwarzenegger, after all). That’s when they got their first ever complaint about noise from the upstairs residents, to whom they apologized and explained that the disturbance would soon be over.

At a family surprise party for Tom Selleck at Venticello, Michael was surprised that so many ordinarily reserved women diners were emboldened to approach the star at his table.

The most popular dish at the Nob Hill is the Penne Bettola. The sauce includes vodka, garlic and tomatoes. Like many of the menu choices, the recipe for this dish is unchanged from the one their father created. Michael and Christina graciously provide the recipe for our readers below.

They’re also very proud of their popular Vitello Piccata, veal cutlets with wine, lemon butter and capers.

What’s next? Christina, an excellent cook who plans the restaurants’ menus, loves to travel and sample the cuisines of the world. Soon she’s leaving for Rome, perhaps returning with some new entrée ideas.

PASTA SAUCE MADE WITH VODKA (serves two)

1 small onion (diced)
4 cloves of garlic (chopped)
1 can of stewed tomatoes of good quality
1/4 tablespoons dry chile flakes
1/2 cup of vodka
salt and pepper to taste

- In small sauce pan saute onions and garlic until translucent and soft
- Add chile and cook 2 min.
- Deglaze with vodka
- Add tomatoes and simmer 30 min.
- Place in blender and puree until smooth
- Reheat in a sauce pan then serve over your favorite pasta

VENTICELLO | 1257 Taylor Street, San Francisco | For reservations call 415.922.2545 | Nightly 5:30 pm - 10:00 pm

NOB HILL CAFÉ | 1152 Taylor Street, San Francisco | Daily 11:00 am – 10:00 pm

No reservations – but get there by 5pm if you don’t want to wait at the tables outside. (Wine is served while you wait)



HAPPY HALLOWEEN on Nob Hill

Saturday, October 27 ~ Top of the Mark

A costume party. Cover charge will be waived for Nob Hill Association members who come in costume.

On October 31 ~ Fairmont's Tonga Room & Hurricane Bar

Present its 1st Annual "Nightmare on California Street" Party

Spooktacular Entertainment, Freaky Tiki Cocktails and Devilishly Delicious Polynesian Cuisine!

Guests wearing a Halloween costume will receive a complimentary Zombie cocktail.

There will also be a costume contest.

5:00pm-midnight (DJ from 6:00pm-midnight)

Regular dinner menu 6:00-9:30 Cover charge.

Grace Cathedral's Forum Conversations with Dr. Shaw



Sunday, October 28 ~ 9:30am

"Moby Dick" at the San Francisco Opera

Jake Heggie talks to Dean Shaw about his composition.



Sunday, November 4 ~ 9:30am

When God Talks Back: Understanding the American Evangelical Relationship with God

Author and Stanford Anthropology Professor Tanya Luhmann



Sunday, November 11 ~ 9:30am

The Future of Higher Education

Mills College President Dr. Alecia DeCoudreaux

For holiday and other Grace Cathedral information, please call 415-749-6300 or visit www.gracecathedral.org

THE NOB HILL ASSOCIATION *Founded in 1928*

The mission of the Nob Hill Association is to preserve the beauty and history of Nob Hill and Huntington Park

- President Robert Varni • Vice Presidents Gary Gielow, David Harmer, Stephen Patton • Secretary Sandra Assar
- Chief Financial Officer James Wall • Director of Communications Fran Hildebrand
- Contributors Alma Carroll, Terese Terry • Photography Ron Henggeler, James Wall



HOLIDAY FESTIVITIES AT THE FAIRMONT HOTEL

A FAIRMONT TRADITION: A Holiday Treat For All

November 24 — 11:00am -1:00pm

This season, the elves are working overtime to top last year's jaw-droppingly beautiful winter wonderland in the hotel's lobby. The heartwarming highlight of the season will be a delectably majestic, two-story gingerbread house display. Lovingly built with thousands of home-baked gingerbread bricks and gallons of royal icing, the life sized house will be adorned by hundreds of pounds of colorful candy. Children can write a letter to Santa in the North Pole Nook, situated in the lobby alcove. (*Fairmont guarantees speedy delivery to the North Pole*). Also enjoy an enchanting 23-foot Christmas tree tickling the ceiling of the Main Lobby, the celebrated Molinari Family Nutcracker Collection and beautiful holiday décor courtesy of Silk Peddlers.

Please join in the official opening of the Gingerbread House and enjoy delicious holiday refreshments and heart-warming music in the Main Lobby.

Thanksgiving Day Crown Room Brunch Buffet

Thursday, November 22

The Crown Room overlooks our splendid city, offering a great venue to enjoy a Thanksgiving Holiday Buffet. Enjoy Executive Chef jW Foster's buffet that features all of the traditional holiday trimmings with additional globally and locally inspired creations.

LAUREL COURT RESTAURANT AND BAR THANKSGIVING DINNER

Known for its continental cuisine highlighting local producers, Laurel Court Restaurant & Bar offers an elegant setting to enjoy Thanksgiving Dinner. The seasonal, four-course, holiday menu offers choices with each course. The menu can be enjoyed with an extensive selection of wines and Fairmont featured cocktails from the Laurel Court Bar.

LAUREL COURT RESTAURANT & BAR PRESENTS: "THE FAIRMONT NUTCRACKER TEA"

Saturday and Sunday from November 24 – December 16, 2012
and every day during winter break December 17 – December 30, 2012.

The Fairmont San Francisco presents its annual Nutcracker Holiday Tea. The seasonal tea service is a perfect complement to a ballet performance or busy day of gift shopping. A Children's Package includes a nutcracker trinket and a gingerbread cookie to decorate with the help of the Nutcracker Soldier. A strolling magician will entertain each table and enhance tea service with some holiday magic! Children are encouraged to bring a toy to donate to "Toys for Tots." Seating from 1:30-3:30pm

CHRISTMAS EVE AT THE LAUREL COURT RESTAURANT & BAR

Just like Santa's sleigh full of goodies, the Laurel Court has something for everyone! Choose from acclaimed items on our menu that emphasize only the freshest, local ingredients, or indulge in special selections prepared just for the evening.

CHRISTMAS DAY CHAMPAGNE BRUNCH BUFFET ~ THE CROWN ROOM

A jazz trio will perform and children can even have their photo taken with Santa! Two-hour parking validation is included and subject to availability.

CHRISTMAS DINNER

Known for its continental cuisine highlighting local producers, Laurel Court Restaurant & Bar is serving a fine Christmas dinner. Splendid architecture and a relaxed atmosphere present a wonderful opportunity to celebrate the holiday season. The culinary team has designed a five-course menu. The menus can be enjoyed with an extensive selection of single vineyard wines and Fairmont featured cocktails from the Laurel Court Bar.

RITZ-CARLTON *PUTTING ON THE RITZ!!!*

THANKSGIVING DAY HARVEST BRUNCH IN THE RITZ-CARLTON BALLROOM

Thursday, November 22 – 11 a.m. to 4 p.m.

Celebrate and give thanks with the Thanksgiving Harvest Brunch featuring Gloria Ferrer, Brut, Sparkling. A live jazz trio entertains while a traditional holiday feast is presented

THANKSGIVING IN PARALLEL 37

Thursday, November 22 – 12 to 9 p.m.

Celebrate the fresh autumn harvest with a three and four course menu at Parallel 37. A limited à la carte menu available at the bar.

COMMUNITY HOLIDAY AT THE RITZ

November 29 – 5:30 to 7:30 p.m.

The holiday season begins at twilight, when the hotel's 40-foot holiday tree is illuminated by Santa Claus and his little helper from The Greater Bay Area Make-A-Wish Foundation. The nonprofit organization has been granting the wishes of children with life threatening medical conditions for over 27 years. This special evening in the porte cochere includes Dickens-era costumed carolers, hot apple cider, holiday confections and visits with Santa in The Terrace Courtyard Tent after the ceremony. *Complimentary and open to the community.*

TEDDY BEAR TEA

November 30 – December 24 - Two seatings: 10 a.m. and 1 p.m.

Children and their favorite stuffed animals gather in The Terrace Courtyard Tent for this popular tradition featuring Santa's Elf and the giant Ritz-Carlton Teddy Bear. A special tea experience of hot chocolate, teddy bear cookies and assorted sandwiches will be served while the kids enjoy holiday entertainment. A portion of the proceeds will benefit The Greater Bay Area Make-A-Wish Foundation.

HOLIDAY AFTERNOON TEA

November 23 – December 31 (with the exception of December 25) 3 to 4 p.m.

Enjoy the modern tradition of Afternoon Tea in The Lounge to the soothing sounds of a jazz-to classics pianist. Includes a perfectly blended pot of fine tea, savory finger sandwiches and sweets including special holiday scones and macaroons.

CHRISTMAS Dinner in Parallel 37

Monday, December 24 – 4 to 9 p.m.

Special five-course Christmas Eve menu as well as a limited à la carte menu which will be available at the bar.

CHRISTMAS DAY FEAST IN THE RITZ-CARLTON BALLROOM

Tuesday, December 25 – 11 a.m. to 4 p.m.

Celebrate Christmas Day with a holiday feast featuring Gloria Ferrer, Brut, Sparkling, while enjoying the sounds of a live jazz trio.

CHRISTMAS DINNER IN PARALLEL 37

Tuesday, December 25 – 4 to 9 p.m.

To celebrate Christmas Day, Parallel 37 features a special five-course menu for a memorable holiday dining experience. A limited à la carte menu will also be available at the bar.

NEW YEAR'S EVE DINNER IN PARALLEL 37

Monday, December 31 – Seatings from 5 to 6 p.m. and 8 to 9 p.m.

Usher in the New Year with an exquisite three-course or six-course menu.

NEW YEAR'S EVE IN THE LOUNGE

Monday, December 31 – 8 p.m. to 1 a.m.

Count down to the New Year in the city-view Lounge sharing cocktails and small plates plus a Champagne Toast at midnight.

NEW YEAR'S DAY 2013 BRUNCH IN PARALLEL 37

Tuesday, January 1 – 12 to 3 p.m.

Raise a glass to a new beginning over an à la carte brunch.

HOLIDAYS AT THE MARK HOPKINS

MUSIC AT THE MARK

RICARDO SCALES PERFORMS WEDNESDAYS 6:30PM

STOMPY JONES PERFORMS THURSDAYS 7:30PM

BLACK MARKET JAZZ ORCHESTRA PERFORMS FRIDAYS 9PM

BEST OF THE BAY PERFORMS SATURDAYS 9PM

(COVER CHARGE)

THANKSGIVING AT THE TOP OF THE MARK

Thursday, November 22, 11 a.m. - 8 p.m.

Thanksgiving brunch and dinner buffet including breakfast selections from 11:00 a.m. – 2:00 p.m.. Guests will enjoy live entertainment from pianists Michael Athens from 11:00 a.m. to 3:00 p.m. and Ricardo Scales from 3:00 p.m. to 8:00 p.m.

HOLIDAY TEA

Monday, December 3, – 2:30 p.m.. to 5 p.m. ~ December 19 and December 26-28

Guests will enjoy a three-tiered presentation of tea sandwiches, mini fruit tartlets, mini pumpkin cheesecake, and more. The culinary team will also present house made scones served with Devonshire cream and lemon curd in addition to a selection of loose leaf teas and infusions.

MAGICAL TEA

Friday, December 7 & Dec. 8 and December 14 & 15 and December 20 - 22 – 12 to 2:30 p.m.

Magical Tea is a family-friendly event open to kids and adults of all ages, featuring magician Eric Masters and face painter Fire Pixie. New this year is a Christmas ginger cookie decorating station, inviting guests to design and take home their own edible creations. Adults will enjoy a buffet of tea sandwiches, scones, and special items from Chef Depuichaffray including Kobe beef sliders, Southeast Asian pulled pork sliders, and chicken wings. There will be a selection of popular kids' treats and finger foods including Macaroni and cheese, Ham and cheese sandwiches, and Criss cross potatoes. A buffet of sweet treats will also be available. Top of the Mark invites guests to bring a new toy to donate to the Toys for Tots drive. Each guest that brings in a toy will receive a \$2.00 discount on the price of tea service.

CHRISTMAS EVE DINNER AT THE TOP OF THE MARK

Celebrate Christmas Eve with the city of San Francisco twinkling in the background. Enjoy a dinner buffet including a raw bar, anti-pasto selection, seasonal soups and salads, small plates, a pasta station, and traditional holiday dessert favorites. Guests will enjoy live music from San Francisco's renowned pianist, Ricardo Scales. Top of the Mark's Christmas Eve dinner buffet is offered from 5:00 p.m. until 8:00 p.m.

CHRISTMAS DAY BUFFET AND DINNER AT THE TOP OF THE MARK - 10 a.m. to 7 p.m.

Celebrate Christmas Eve with every delicious holiday treat you could imagine from traditional prime rib and turkey to a sweet selection of holiday cakes and pies. Brunch highlights include an omelet and waffle station, farm fresh eggs, grilled ham, and Applewood smoked bacon. Guests will enjoy live entertainment.

NEW YEAR'S EVE RECEPTION & DINNER 6:30 p.m. until 1:30 a.m.

Enjoy a reception, entertainment, dinner, dancing, and a Champagne toast at midnight. Start your evening with Champagne and hors d'oeuvres including assorted caviar, Spanish Serrano ham carving station, and a selection of rillettes. Following the reception, guests will enjoy a seated four-course dinner with bottle of Moët & Chandon Imperial before dancing the night away and toasting the New Year with a glass of Moët Chandon Rose. Live entertainment from pianist Michael Athens and the Megatones, a Bay Area rock and roll band. The InterContinental Mark Hopkins lobby will also celebrate the New Year with live music from 5:00 p.m. to 9:00 p.m. by the Al Marshall Trio.

NEW YEAR'S DAY BRUNCH AT THE TOP OF THE MARK 10:00 a.m. until 2:00 p.m.

Ring in the first day of 2013 by raising a glass and toasting the New Year. Pianist Michael Athens will provide entertainment.

Please call (415) 616-6916 for information and reservations

HUNTINGTON PARK PLAY AREA RENOVATION

The two play areas in Huntington Park need to be updated. The play equipment is not code compliant and the play areas flood when it rains due to lack of proper drainage. In addition, the sand creates maintenance issues when it spreads over walkways and into the Fountain of the Tortoises.

The NHA Park Committee has developed criteria for renovating the play areas to ensure aesthetic consistency with the rest of the park and surrounding historic area. The following were considered:

- the historic character of the surrounding area
- preserving the quiet, open residential environment
- maintaining the Fountain of the Tortoises as the focal point in the park
- the height and “see through” quality of the play equipment
- the selection of colors and design to compliment the park and surrounding area
- the diverse and changing mix of residents and visitors that use the park daily

Over the past few months the park committee has worked with the Friends of Huntington Park Playground to discuss their plans to renovate the play areas. The park committee resolved many issues and recommended to the NHA Board that the Friends of Huntington Park Playground proceed with their project. On October 1st the Nob Hill Association held a special board meeting to review the most recent Friends of Huntington Park Playground plan and unanimously voted to recommend that they proceed with their proposal. It is the NHA's hope that the Friends of Huntington Park Playground will work with area residents on any neighborhood concerns.

NOTABLE HOTEL

STANFORD COURT ANNOUNCES NEW CHEF

The Renaissance San Francisco, Stanford Court announces a new addition to their team, Chef de Cuisine Michael Koenig. Previously at the Grand Café, Chef Koenig brings new dining options to the Hill. Make sure to ask for the Chef when you stop by; he loves to meet new faces and describe his creations.

For small bites, experience Chef Koenig's happy hour menu from 4-7pm and enjoy these lighter fare options in the relaxing setting of the lounge with a cocktail or glass of wine.

Chef Koenig is thrilled to introduce a new fall menu to Nob Hill, hearty enough for when it gets cold and foggy and light enough for those often warm days.

COME AND ENJOY...

Thursdays

The hotel is featuring “pigskin special” house-made kielbasa sliders. Association members can enjoy the football game in style.

Fridays 5 p.m. - 7 p.m.

Come to the Stanford Court this fall to see Chef demonstrations as well as music and an art showing. Offering includes drink and slider specials based on the road to the election.

THANKSGIVING

Thursday, November 22

Thanksgiving dinner will feature both traditional and contemporary choices including Hog Island oysters, roast turkey, beef tenderloin, lobster ravioli and desserts including Gran Marnier and Dark Chocolate Crème Brûlée.

For the home cook, the Stanford Court is offering Turkey to go- a pre-ordered full Thanksgiving turkey dinner, for 2 to 10 people packed in aluminum containers for easy reheating. Prices range from 2 people, \$65; 4-6 people, \$100; and 8-10 people \$150.

Orders must be set and pre-paid by November 14th, please call 415-989-3500 for more information.



Nob Hill Association
235 Montgomery Street, Ste. 870
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HOTELS

The Fairmont • InterContinental Mark Hopkins
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NEW MEMBERS

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• Susan J. Taylor • Terry Terese • Josephine Timmins • Matthew Wren
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The NHA wishes to thank Israel Hernandez for her contribution of \$1,000 to help purchase the remaining 7,000 White LED lights for the 2012 Tree Lighting. Her name was inadvertently left off the list in our last newsletter.