

### **Caviar Service - 1 ounce**

Black Sea Osetra **\$96** or Golden Osetra **\$127** with Buckwheat Blini

### **Appetizers**

Spring Onion Soup with White Asparagus Custard  
Poached Farm Egg "Carbonara" with Braised Bacon and Brioche  
Dungeness Crab Salad with Avocado, Citrus, Bulgar and Mustard-Tarragon Vinaigrette  
Treviso and Romaine Salad with Olives, Anchovies, Banyuls Vinaigrette and Parmigiano-Reggiano  
Asparagus Salad with Roasted Red Pepper, Prosciutto, Quail Egg, Parmigiano-Reggiano and Red Onion-Caper Vinaigrette  
Salt Cured Foie Gras Torchon with Meyer Lemon Compote, Toasted Pistachios and Country Bread  
Risotto with Rock Shrimp, Dungeness Crab, Spring Vegetables and Beech Mushrooms  
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms and Lemon Soy Dressing  
Glazed Oysters with Osetra Caviar, White Asparagus, Leeks and Lettuce Cream  
Seared Foie Gras with Caramelized Onions and Rhubarb

### **Fish and Seafood**

Branzini with Fennel Purée, Niçoise Olives and Saffron-Orange Emulsion  
Roast Maine Lobster with Potato Purée, Black Trumpet Mushrooms, Edamame and Tarragon  
Coriander, Black Pepper and Rosemary Crusted Tuna with Pipérade, Spinach and Anchovy-Garlic Essence  
Pan Seared Bass with Eggplant-Fennel Marmalade, Broccoli Rabe, Shiitake Mushrooms and Soy-Mustard Glaze  
Coconut Thai Curry with Shrimp, Calamari, Lobster, Scallops, Candied Peanuts and Shiitake Mushrooms  
Pan Seared Scallops with English Pea-Mint Purée, Asparagus, Fava Beans and Beech Mushrooms  
Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

### **Meat and Game Birds**

Herb Crusted Loin of Lamb with Spring Vegetable Tian and Polenta  
Seared Filet of Beef with Potato Gnocchi, Olive Oil, Swiss Chard and Stilton Butter  
Juniper Crusted Bison with King Trumpet Mushrooms, Cipollini Onions and Wild Nettle Spätzle  
Roasted Quail Stuffed with Mushroom Ragout, Leeks, Quinoa and Foie Gras with Baby Artichokes and Green Garlic  
Roasted Pork Tenderloin and Belly with Spring Onions, Piquillo Peppers, Pickled Ramps and Peas  
Lemon Pepper Duck Breast with Duck Hash, Bacon Braised Endive and Port Roasted Grapes

### **Cheese**

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

### **Dessert**

Trio of Crème Brûlée with Assorted Cookies  
Strawberry Soufflé with Strawberry Sauce and Strawberry Sorbet  
Chilled Peanut Butter Bar with Dark Chocolate Ganache, Feuilletine and Pretzel Ice Cream  
Warm Louisiana Butter Cake with Apples, Huckleberry Compote and Vanilla Bean Ice Cream  
Crème Fraîche Cheesecake with Poached Rhubarb, Spiced Pecans and Pistachio Ice Cream  
Lemon Soufflé Cake with Crème Fraîche Panna Cotta and Raspberry Sorbet  
Seasonal Sorbet or Ice Cream Sampler with Cookies  
Baked Chocolate Soufflé with Two Sauces

### **Prepared Tableside**

Flambéed Bananas with Vanilla Tres Leches Cake, Walnuts and Buttermilk Ice Cream  
An additional \$6 per person

**3 Courses \$87**

**4 Courses \$106**

**5 Courses \$124**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
A 5% surcharge is added for San Francisco Employer Mandates*