

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

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

### **Appetizers**

Seared Foie Gras with Caramelized Onions and Apples  
Glazed Oysters with Osetra Caviar, Salsify, Leeks and Lettuce Cream  
Risotto with Rock Shrimp, Dungeness Crab, Butternut Squash, Sage and Beech Mushrooms  
Salt Cured Foie Gras Torchon with Roasted Grapes, Candied Peanuts, Milk Tuille and Country Bread  
Treviso and Romaine Salad with Olives, Anchovies, Banyuls Vinaigrette and Parmigiano-Reggiano  
Dungeness Crab Salad with Melons, Cucumbers, Roasted Eggplant and Thai Mango Dressing  
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms and Lemon Soy Dressing  
Poached Farm Egg "Carbonara" with Braised Bacon and Brioche  
Porcini and Chestnut Bisque with Duck Confit and Pears

### **Fish and Seafood**

Branzini with Fennel Purée, Niçoise Olives and Saffron-Orange Emulsion  
Roast Maine Lobster with Potato Purée, Chanterelle Mushrooms, Edamame and Tarragon  
Coriander, Black Pepper and Rosemary Crusted Tuna with Pipérade, Spinach and Anchovy-Garlic Essence  
Seared Scallop with Butternut Fondue, Braised Leeks, Carrot-Parsnip Purée, Pickled Root Vegetables and Sage  
Coconut Thai Curry with Shrimp, Calamari, Lobster, Scallops, Candied Peanuts and Shiitake Mushrooms  
Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce  
Pan Seared Bass with Israeli Couscous, Broccoli, Glazed Turnips and Radish

### **Meat and Game Birds**

Seared Filet of Beef with Potato Gnocchi, Olive Oil, Swiss Chard and Stilton Butter  
Herb Crusted Loin of Lamb with Farrotto, Medjool Dates, Rainbow Carrots and Green Chermoula  
Lemon Pepper Duck Breast with Duck Hash, Celeriac-Garlic Purée, Belgian Endive and Cardamom Poached Pears  
Roasted Quail Stuffed with Mushrooms, Truffled Corn Bread and Foie Gras with Pumpkin Orzo and Glazed Apples  
Mousseline Wrapped Pork Tenderloin with Roasted Brussels Sprouts, Salsify, Chestnuts and Raisin-Pine Nut Relish  
Juniper Crusted Bison with King Trumpet Mushrooms, Cipollini Onions and Herb Spätzle

### **Cheese**

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

### **Dessert**

Trio of Crème Brûlée with Assorted Cookies  
French Macaron Ice Cream Sandwiches with Three Sauces  
Crème Fraîche Cheesecake with Tropical Fruit and Coconut Sorbet  
Warm Louisiana Butter Cake with Apples, Huckleberry Compote and Vanilla Bean Ice Cream  
Chilled Peanut Butter Bar with Dark Chocolate Ganache, Feuilletine and Pretzel Ice Cream  
Grand Marnier Soufflé with Raspberry Sorbet and Two Sauces  
Roasted Pears with Gingerbread and Nutmeg Ice Cream  
Seasonal Sorbet or Ice Cream Sampler with Cookies  
Baked Chocolate Soufflé with Two Sauces

### **Prepared Tableside**

Flambéed Pineapple with Olive Oil Rosemary Cake, Almond Streusel and Buttermilk Ice Cream  
An additional \$6 per person

**3 Courses \$89**

**4 Courses \$109**

**5 Courses \$128**

*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*