

Caviar Service - 1 ounce

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

Appetizers

Seared Foie Gras with Caramelized Onions and Cherries
Sweet Corn Soup with Truffled Cornbread, Honey Vanilla Vinaigrette and Chives
Dungeness Crab Salad with Melons, Cucumbers, Roasted Eggplant and Thai Mango Dressing
Salt Cured Foie Gras Torchon with Roasted Grapes, Candied Peanuts, Milk Tuille and Country Bread
Corn and Arugula Salad with Niçoise Olives, Parmigiano-Reggiano and Red Pepper-Tomato Vinaigrette
Risotto with Rock Shrimp, Dungeness Crab, Summer Squash, Basil and Beech Mushrooms
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms and Lemon Soy Dressing
Glazed Oysters with Osetra Caviar, Zucchini Pearls, Leeks and Lettuce Cream
Poached Farm Egg "Carbonara" with Braised Bacon and Brioche

Fish and Seafood

Branzini with Fennel Purée, Niçoise Olives and Saffron-Orange Emulsion
Roast Maine Lobster with Potato Purée, Chanterelle Mushrooms, Corn 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
Seared Sea Scallops with Cauliflower Purée, Wild Mushrooms, Haricot Verts, Tomato Fondue and Rosemary
Coconut Thai Curry with Shrimp, Calamari, Lobster, Scallops, Candied Peanuts and Shiitake Mushrooms
Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Meat and Game Birds

Herb Crusted Loin of Lamb with Summer 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 Mushrooms, Quinoa and Foie Gras with Corn Pudding, Romano Beans and Ham Hocks
Lemon Pepper Duck Breast with Duck Hash, Bacon Braised Endive and Port Glazed Cherries
Mousseline Wrapped Pork Tenderloin with Corn, Tuscan Kale and Maple Glazed Bacon

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
Crème Fraîche Cheesecake with Port Glazed Black Mission Fig, Spiced Pecans and Port Ice Cream
Warm Louisiana Butter Cake with Peaches, Huckleberry Compote and Vanilla Bean 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 Cherries 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*