Tsar Nicoulai Osetra Caviar Service
1 ounce served with Signature Buckwheat Blini
Hand Crafted California Select $105 Sustainable Black Sea Reserve $125 Imperial Golden $145

Appetizers
Glazed Oysters with Osetra Caviar, Salsify, Leeks and Lettuce Cream
Poached Farm Egg with Spinach, Wild Mushrooms and Parmigiano-Reggiano
Risotto with Rock Shrimp, Dungeness Crab, Celery Root and White Beech Mushrooms
Dungeness Crab Salad with Avocado, Grapefruit, Quinoa and Mustard-Tarragon Vinaigrette
Treviso Salad with Belgian Endives, Olives, Anchovies, Banyuls Vinaigrette and Parmigiano-Reggiano
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms and Lemon Soy Dressing
Roasted Carrot Bisque with Masala Spiced Yogurt and Pickled Ginger

Fish and Seafood
Branzini with Fennel Purée, Niçoise Olives and Saffron-Orange Emulsion
Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce
Coconut Thai Curry with Shrimp, Calamari, Lobster, Scallops, Candied Peanuts and Shiitake Mushrooms
Coriander, Black Pepper and Rosemary Crusted Tuna with Pipérade, Spinach and Anchovy-Garlic Essence
Seared Sea Scallops with Lentils, Roasted Peppers, Potatoes, Parsley and Madras Curry Vinaigrette
Roast Maine Lobster with Potato Purée, Black Trumpet Mushrooms, Edamame and Tarragon
Seared Striped Bass with Morel Mushroom Cream, Petite Peas and Chives

Meat and Game Birds
Juniper Crusted Bison with King Trumpet Mushrooms, Cipollini Onions and Herb Spätzle
Seared Filet of Beef with Yukon Potatoes, Swiss Chard, Bordelaise Butter and Cassis-Shallot Marmalade
Pork Tenderloin with Confit Pork Belly, Brussels Sprouts, Chestnuts, Butternut Squash, Apples and Raisin-Pine Nut Relish
Roasted Quail Stuffed with Cornbread and Mushrooms with Spaghetti Squash, Andouille Sausage and Pumpkin Seeds
Herb Crusted Loin of Lamb with Farrotto, Medjool Dates and Orange-Saffron Glazed Rainbow Carrots
Lemon Pepper Duck Breast with Duck Hash, Bacon Braised Endive and Mountain Huckleberries

Cheese
A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert
Trio of Crème Brûlée with Assorted Cookies
Espresso Gateau with Stout Ice Cream and Cocoa Nib Sable
Yuzu semifreddo with Black Sesame Choux, Shiso Granita and Sesame Nougatine
Citrus Cheesecake with Cara-Cara Campari Gelée, Cardamom Sponge Cake and Spiced Orange Ice Cream
Warm Louisiana Butter Cake with Roasted Apples, Huckleberry Compote and Vanilla Ice Cream
Grand Marnier Soufflé with Orange Sauce and Blood Orange Sorbet
Seasonal Sorbet or Ice Cream Sampler with Cookies
Baked Chocolate Soufflé with Two Sauces

Prepared Tableside
Flambéed Bananas with Almond Frangipane Tart and Amaretto Ice Cream
An additional $6 per person

3 Courses $97  4 Courses $120  5 Courses $143

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