

Caviar Service - 1 ounce

Black Sea Osetra **\$99** or Golden Osetra **\$130** with Buckwheat Blini

Appetizers

Mushroom Velouté with Wild Mushroom and Goat Cheese Toast

Seared Foie Gras with Caramelized Onions and Vanilla Poached Rhubarb

Risotto with Rock Shrimp, Dungeness Crab, Asparagus and Beech Mushrooms

Salt Cured Foie Gras Torchon with Meyer Lemon Jam, Charred Baby Leeks, Smoked Almonds and Country Bread
Asparagus Salad with Roasted Red Pepper, Pancetta, Quail Egg, Parmigiano-Reggiano and Red Onion-Caper Vinaigrette

Treviso and Romaine Salad with Olives, Anchovies, Banyuls Vinaigrette and Parmigiano-Reggiano

Dungeness Crab Salad with Avocado, Citrus, Quinoa and Mustard-Tarragon Vinaigrette

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

Pan Seared Bass with Garlic Confit, Zucchini and Morel Cream

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

Coconut Thai Curry with Shrimp, Calamari, Lobster, Scallops, Candied Peanuts and Shiitake Mushrooms

Seared Sea Scallops with English Pea Purée, Leek Fondue, Mint and Shimeji Mushrooms

Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Meat and Game Birds

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

Mousseline Wrapped Pork Tenderloin with Braised Cheeks, Cranberry Beans, Favas and Fennel Confit

Roasted Quail Stuffed with Mushrooms, Cornbread and Foie Gras with Kale, Romanesco, Ham Hocks and Ramps

Herb Crusted Loin of Lamb with Israeli Couscous, Green Garlic, Spring Onions and English Peas

Lemon Pepper Duck Breast with Duck Hash, Bacon Braised Endive and Huckleberry Bordelaise

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

Lemon Soufflé Cake with Crème Fraîche Panna Cotta and Raspberry 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

Crème Fraîche Cheesecake with Poached Rhubarb, Spiced Pecans and Lemon Ice Cream

Strawberry Soufflé with Strawberry Sauce and Strawberry Sorbet

Seasonal Sorbet or Ice Cream Sampler with Cookies

Baked Chocolate Soufflé with Two Sauces

Prepared Tableside

Flambéed Bananas with Mascarpone Filled Crepes, 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