

Caviar Service - 1 ounce

Black Sea Osetra **\$99** or Golden Osetra **\$135** with Buckwheat Blini

Appetizers

Broccoli Bisque with Quickest Cheddar Toast and Chives

Poached Farm Egg with Veal Marmalade, Parmesan and Brioche Crouton

Salt Cured Foie Gras Torchon with Pear Compote, Spiced Walnuts and Country Bread

Risotto with Rock Shrimp, Dungeness Crab, Butternut Squash, Beech Mushrooms and Sage

Dungeness Crab Salad with Mango, Avocado, Hearts of Palm, Macadamia Nuts and Madras Curry Vinaigrette

Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms and Lemon Soy Dressing

Glazed Oysters with Osetra Caviar, Salsify, Leeks and Lettuce Cream

Seared Foie Gras with Caramelized Onions and Apples

Fish and Seafood

Seared Scallops with Roasted Red Pumpkin, Apple and Cabbage Compote

Pan Seared Bass with Roasted Pepper Sofrito, Caper Jam and Sauce Romesco

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

Roast Maine Lobster with Potato Purée, Black Trumpet Mushrooms, Edamame and Tarragon

Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Branzini with Fennel Purée, Niçoise Olives and Saffron-Orange Emulsion

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, Stilton Butter and Cassis-Shallot Marmalade

Mousseline Wrapped Pork Tenderloin with Braised Cheeks, Butternut Squash, Chestnuts and Raisin-Pine Nut Relish

Lemon Pepper Duck Breast with Duck Hash, Celeriac-Garlic Purée, Belgian Endive and Cardamom Poached Pears

Roasted Quail Stuffed with Mushrooms, Cornbread and Foie Gras with Fregola and Andouille Sausage

Herb Crusted Loin of Lamb with Farro, Parsnip Purée, Roasted Rainbow Carrots and Medjool Dates

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Trio of Crème Brûlée with Assorted Cookies

Grand Marnier Soufflé with Two Sauces and Blood Orange Sorbet

Warm Louisiana Butter Cake with Apples, Huckleberry Compote and Vanilla Bean Ice Cream

Crème Fraîche Cheesecake with Cardamom Poached Quince, Walnut Praline Ice Cream and Candied Walnuts

Chilled Peanut Butter Bar with Dark Chocolate Ganache, Feuilletine and Pretzel Ice Cream

Gingerbread with Roasted Pears and Nutmeg Ice Cream

Seasonal Sorbet or Ice Cream Sampler with Cookies

Baked Chocolate Soufflé with Two Sauces

Prepared Tableside

Flambéed Bananas with Vanilla Tres Leches Cake, Almond Streusel and Buttermilk Ice Cream

An additional \$6 per person

Add shaved Truffles to any dish Black \$35 or White \$45 per gram

3 Courses \$92

4 Courses \$113

5 Courses \$134

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