

### **GD Select Caviar Service**

1 ounce with Signature Buckwheat Blini, Crème Fraiche  
White Sturgeon **\$99** Black Sea Osetra **\$140** Imperial Golden Osetra **\$160**

### **Appetizers**

Seafood Bisque with Winter Root Vegetables, and Fines Herbs  
Beef Tartare, Pine Nuts, Shallots, Bearnaise Dressing, and Osetra Caviar Pillows  
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Winter Root Vegetables  
Glazed Pacific Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream  
Treviso Arugula Salad with Banyuls Vinaigrette, Parmigiano-Reggiano, Anchovies, and Croutons  
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette  
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing  
Salmon Brioche, Spinach, and Osetra Caviar Sauce  
*Savory Tart with Butternut Squash, Cippolini Onions, Roasted Grapes, Saba, and Goat Cheese Mousse*

### **Fish and Seafood**

Roast Lobster with Potato Purée, Edamame, Chanterelles, and Tarragon  
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce  
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion  
Rice Crusted Scallops with Lemon Curry Root Vegetables, Apples, Pumpkin Seed, and Curry Cauliflower Emulsion  
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Broccoli Gremolata, and Anchovy Essence  
*Tofu "Scallops" with Soy Ginger Glaze, Red Pepper Puree, Stir-Fried Shiitake Mushrooms, and Bok Choy*

### **Meat and Game Birds**

Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Creamy Polenta  
Juniper Crusted Venison on Red Cabbage with Cranberry, Chestnut Gnocchi, and Oranges  
Seared Filet of Beef with Potato Gratin, Brussels Sprouts, Blue Cheese Butter, and Shallot Marmalade  
Lemon Pepper Duck Breast, Duck Hash, Celery Root Purée, Bacon Braised Endive, and Pear-Ginger Chutney  
Quail Stuffed with Sweet Potatoes, Leeks, Quinoa with Hoppin' John, Braised Greens, and Red Eye Essence  
*Herbed Agnolotti filled with Piperade and Goat Cheese, Red Pepper Fondue, Tomato Oil, and Arugula*

### **Cheese**

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

### **Dessert**

Seasonal Sorbet Sampler with Cookies  
Trio of Crème Brûlée with Assorted Cookies  
Roast Caramel Pears with Gingerbread, and Nutmeg Ice Cream Truffle  
Warm Louisiana Butter Cake with Roasted Apples, Huckleberry Compote, and Vanilla Ice Cream  
Crème Fraiche Cheesecake with Roasted Pineapple, Caramel Passion Fruit Sauce, and Pine Nut Brittle  
Baked Alaska with Orange Creamsicle Ice Cream, and Raspberry Sorbet  
Baked Chocolate Soufflé with Two Sauces  
Trio of Ice Cream with Cookies

**3 Courses \$122**  
**Wine Pairing \$90**

**4 Courses \$150**  
**Wine Pairing \$110**

**5 Courses \$170**  
**Wine Pairing \$130**

*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 7% surcharge is added for San Francisco Employer Mandates*