

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 Celery Root, Carrot, Fennel, and Fines Herbs
Beef Tartare, Pine Nuts, Shallots, Bearnaise Dressing, and Osetra Caviar Pillows
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Garden Vegetables
Glazed Pacific Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Corn and Arugula Salad with Parmigiano-Reggiano and Red Pepper-Tomato Vinaigrette
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Thai Lobster Salad with Mango, Avocado, Melons, and Blistered Eggplant
Salmon Rillettes with Lime Chantilly, Frisee, and a Parmesan Biscuit
Warm Wild Mushroom Tart, Mixed Greens, Saba, and Goat Cheese Mousse

Fish and Seafood

Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion
Pan Roasted Scallops with Romesco, Confit Cherry Tomatoes, Garden Vegetables, and an Olive-Orange Crumble
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Spinach, and Anchovy Essence
Roast Lobster with Potato Purée, Corn, Chanterelles, Roasted Tomatoes, and Tarragon
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
Seared Filet of Beef with Potato Gratin, Haricot Vert, Roast Tomato-Corn Relish, and Basil Butter
Quail Stuffed with Mushrooms, Leeks, Quinoa, Savory Corn Pudding, Summer Bean Ragout, and Eggplant Crisps
Chicken Roulade with Fall Mushrooms and Paprika Lemon Velouté, Rosemary Panisse, Harissa Aioli, and Kohlrabi
Lemon Pepper Duck Breast, Duck Hash, Celery Root Purée, Bacon Braised Endive, and Port Plums
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
Baked Alaska with Vanilla Bean Ice Cream, and Raspberry Sorbet
Warm Louisiana Butter Cake with Roasted Peaches, Huckleberry Compote, and Vanilla Ice Cream
Crème Fraiche Cheesecake with Roasted Pineapple, Caramel Passion Fruit Sauce, and Pine Nut Brittle
Matcha Cake, Hazelnut Praline with Citrus Mascarpone Cream, and Raw Honey
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