

## GD Select Caviar Service

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

### Appetizers

Tomato Gazpacho with Salmon Ceviche, Avocado, and Basil  
Thai Lobster Salad with Summer Melons, Mango, and Smoked Eggplant  
Beef Tartare with Caesar Crèmeux, Capers, Shallots, and Rosemary-Rye Crisps  
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream  
Treviso and Romaine Salad with Olives, Anchovies, Banyuls Vinaigrette, and Parmigiano-Reggiano  
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing  
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Summer Vegetables  
Farm Egg “Benedict” with Duck Confit, Avocado, Tobiko, and Hollandaise  
*Warm Vegetable Tart with Goat Cheese, Squash, Roasted Grapes, and Cippolinis*

### Fish and Seafood

Roast Lobster with Potato Purée, Edamame, Corn, Chanterelles, and Tarragon  
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion  
Seared Scallops with Bell Pepper Romesco, Blistered Summer Peppers, Cous-Cous, and Harissa Oil  
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Confit Egg Yolk, and Anchovy Essence  
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce  
Coconut Thai Shellfish Curry with Shiitake Mushrooms, Scallions, Mint, and Cilantro  
*Tofu “Scallops” with Soy Ginger Glaze, Red Pepper Purée, Stir-Fried Shiitake Mushrooms, and Bok Choy*

### Meat and Game Birds

Moroccan Herbed Lamb with Mechoui Butter, Chermoula, and Farro  
Roasted Pork Tenderloin with Shoulder Rilette, Butternut Squash, Apples, and Cabbage  
Seared Filet of Beef with Potato Gratin, Broccoli, Miso Butter, and Wild Mushroom Essence  
Lemon Pepper Duck Breast, Duck Hash, Celery Root Puree, Bacon Braised Endive, Buckwheat Muffin, and Figs  
Quail Stuffed with Quinoa, Mushrooms and Leeks, Savory Corn Pudding, and Summer Beans  
*Brescianella Cheese Cappelletti with Roasted Mushrooms, Brown Butter, and Pomegranates*

### Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

### Dessert

Seasonal Sorbet Sampler with Cookies  
Trio of Crème Brûlée with Assorted Cookies  
Crème Fraîche Cheesecake with Blueberry Compote, and Blueberry Sorbet  
Rum Baba with Caramelized Pineapple, Pineapple Sorbet, and Vanilla Ganache  
Warm Louisiana Butter Cake with Roasted Peaches, Huckleberry Compote, and Vanilla Ice Cream  
Baked Alaska with Orange Creamsicle Ice Cream, and Raspberry Sorbet  
Almond and Fig Tart with Almond Cream, Fig Jam, and Vanilla Mousse  
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, produce, 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*