

GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraiche
White Sturgeon **\$99** Black Sea Osetra **\$125** Imperial Golden Osetra **\$148**

Appetizers

Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Mushroom and Leek Soup with Rosemary and Sage, Crispy Shallots, and Herbed Cheese
Glazed Pacific Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Risotto with Crab, Rock Shrimp, Shimeji Mushrooms, Farm Vegetables, and Parmigiano-Reggiano
Treviso Arugula Salad with Banyuls Vinaigrette, Parmigiano-Reggiano, Anchovies, and Croutons
Maine Lobster Salad, Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Warm Butternut Squash Tart, Cipollini Onions, Roasted Grapes and Goat Cheese Mousse

Fish and Seafood

Branzini with Fennel Purée, Niçoise Olives, and Saffron-Orange Emulsion
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Spinach, and Anchovy Essence
Seared Sea Scallops with Zucchini-Basil Purée, Roasted Tomatoes, Romano Beans, and Peppers
Roast Maine Lobster with Potato Purée, Chanterelle Mushrooms, Corn, and Tarragon
Tofu "Scallops" with Soy Ginger Glaze Eggplant Marmalade, and Shiitake Mushrooms

Meat and Game Birds

Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Creamy Polenta
Filet of Beef with Potato Gratin, Haricot Vert, Roasted Tomato-Corn Relish, and Basil Butter
Lemon Pepper Duck Breast, Duck Hash, Celery Root Garlic Purée, and Cardamom Poached Pear
Quail Stuffed with Sweet Potato, Cranberry, Grain Pilaf, and Pomegranate Sauce
Portabella Mushroom, Winter Root Vegetable Bourguignon, and Herb Spaetzle, Vegan Cream

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

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

3 Courses \$107

4 Courses \$128

5 Courses \$149

*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 6% surcharge is added for San Francisco Employer Mandates*