

GD Select Caviar Service

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

Appetizers

Lobster Salad with Persimmons, Pears, Candied Walnuts and Brown Butter Rilette
Beef Tartare with Caesar Crèmeux, Capers, Shallots, and Rosemary-Rye Crisps
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Fall Vegetables
Butternut Squash Bisque with Carmelized Onions, Roasted Apples, Crispy Proscuitto and Pumpkin Seed Oil
Treviso and Romaine Salad with Olives, Anchovies, Banyuls Vinaigrette, and Parmigiano-Reggiano
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
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 Puree, Edamame, Chanterelles, and Tarragon
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion
Scallops with Carrot Top Pesto Cous Cous, Roasted Carrots, Candied Pepitas and Pickled Mustard Seeds
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 Golden Beets, Buckwheat, Leeks, Quinoa Pilaf and Pomegranate Essence
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
Roast Caramel Pears, Gingerbread, Candied Cranberries, and Spiced Ice Cream “Truffle”
Warm Louisiana Butter Cake with Roasted Apples, Huckleberry Compote, and Vanilla Ice Cream
Chestnut and Blackberry Tart, Chestnut Cream, Blackberry Gel, and Vanilla Mousse
Baked Alaska with Pistachio 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, 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*