

### **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  
Treviso Arugula Salad with Banyuls Vinaigrette, Parmigiano-Reggiano, Anchovies, and Croutons  
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing  
Lobster Salad with Persimmons, Chestnuts, and Miso Ginger Vinaigrette  
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 Sweet Potatoes, Leeks, Quinoa with Hoppin' John, Braised Greens, and Red Eye Essence  
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  
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 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*