

### **GD Select Caviar Service**

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

### **Appetizers**

Searred 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  
Searred 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  
Sampler of Macaron Ice Cream Sandwiches with Sauces  
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*