

### **GD Select Caviar Service**

1 ounce with Signature Buckwheat Blini, Crème Fraîche  
White Sturgeon **\$105** Black Sea Osetra **\$148** Imperial Golden Osetra **\$165**

### **Appetizers**

Beef Tartare with Tomato-Red Pepper Purée, Egg Yolk Mousse, and Potato Crisps  
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream  
Koginut Squash Soup, with Autumn Vegetables, Maple Walnut Brittle, and Squash Espuma  
Beet Salad with Orange-Champagne Vinaigrette, Ricotta, Farro Verde, and Pickled Red Onions  
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette  
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing  
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Sun Burst Squash  
*Wild Mushroom Tart with Goat Cheese Mousse, and Pickled Shallots*

### **Fish and Seafood**

Coconut Thai Shellfish Curry with Shiitake Mushrooms, Mint, and Cilantro  
Seared Scallops with Fregola, Orange Cumin Carrots, Pepitas, and Carrot Top Pesto  
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Anchovy Essence, and Castelvetro Olives  
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce  
Roast Lobster with Chanterelles, Potato Purée, Edamame, Peas, Corn, and Tarragon  
Branzini with Fennel Purée, Saffron-Orange Emulsion, and Caper Raisin Relish  
*Roasted Italian Eggplant, Sauce Vierge, Basil Oil, Ricotta, and Parmesan*

### **Meat and Game Birds**

Seared Pork Tenderloin with Fresh Bean Cassoulet, and Sunchoke Purée  
Guinea Hen Breast and Rilette with Garleek Purée, Daikon-Carrot Slaw, and Quail Eggs  
Roasted Quail with Quinoa-Sweet Potato Stuffing, Red Pepper Flan, Spigarello, and Walnut Cream  
Lemon Pepper Duck Breast with Duck Hash, Celery Root Purée, Bacon Braised Endive, and Apple Ginger Chutney  
Filet of Beef with Potato Gratin, King Trumpet Mushrooms, and Bone Marrow Bearnaise  
Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Crispy Polenta

### **Cheese**

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

### **Dessert**

Seasonal Sorbet Sampler with Cookies  
Gingerbread Baked Alaska with Pear Sorbet  
Bûche de Noël, with Chocolate Sponge, Irish Cream Ganache, and Stout Ice Cream  
French Toast with Caramelized Apples, Vanilla Cream, and Brioche Ice Cream  
Crème Brûlée with Vanilla Sable, Caramelized Hazelnut, and Blackberries  
Baked Chocolate Soufflé with Two Sauces  
Trio of Ice Cream with Cookies

**3 Courses \$130**  
**Wine Pairing \$99**

**4 Courses \$158**  
**Wine Pairing \$125**

**5 Courses \$178**  
**Wine Pairing \$140**

***A 7% surcharge is added for San Francisco Employer Mandates***

*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.*