

## GD Select Caviar Service

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

### Appetizers

Beef Tartare with Caesar Crèmeux, Capers, Shallots, and Rosemary-Rye Crisps  
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Fall Vegetables  
Lobster Salad with Persimmons, Pears, Candied Walnuts, and Brown Butter Rilette  
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  
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 with Hash Cake, Celery Root Puree, Bacon Braised Endive, and Cranberry-Quince Spice Bread  
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*