

## GD Select Caviar Service

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

### Appetizers

Farm Egg “Benedict” with Duck Confit, Avocado, Tobiko, and Hollandaise  
Beef Tartare with Caesar Crèmeux, Capers, Shallots, and Rosemary-Rye Crisps  
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Winter Vegetables  
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette  
Butternut Squash Bisque with Caramelized Onions, Roasted Apples, Crispy Prosciutto, 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  
*Warm Vegetable Tart with Goat Cheese, Squash, Roasted Grapes, and Cippolinis*

### Fish and Seafood

Roast Lobster with Potato Puree, Edamame, Hedgehog Mushrooms, and Tarragon  
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion  
Scallops with Carrot Top Pesto Couscous, 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  
Filet of Beef with Potato Gratin, Romanesco Cauliflower, Spring Onion, Cauliflower Puree, 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 and Leeks, Quinoa Pilaf, and Pomegranate Essence  
*Parisian Gnocchi with Shropshire Cheese Fonduta, Pickled Beech Mushrooms, and Cranberry Vinaigrette*

### Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

### Dessert

Seasonal Sorbet Sampler with Cookies  
Trio of Crème Brûlée with Assorted Cookies  
Pavlova Meringue with Passionfruit Crèmeux, Mango Mousse, and Coconut Sorbet  
Chocolate Pearl with Chocolate and Caramel Mousse, Soft Caramel, and Hazelnut Crumble  
Warm Louisiana Butter Cake with Roasted Apples, Huckleberry Compote, and Vanilla Ice Cream  
Profiteroles with Vanilla Choux, Vanilla Ice Cream, and Chocolate Sauce  
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*