

### **GD Select Caviar Service**

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

### **Appetizers**

Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing  
Seafood Bisque with Roasted Butternut Squash, Celery Root, Fennel, and Fines Herbs  
Glazed Pacific Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream  
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, Winter Vegetables, and Parmigiano-Reggiano  
Treviso Arugula Salad with Banyuls Vinaigrette, Parmigiano-Reggiano, Pears, Anchovies, and Croutons  
Maine Lobster Salad, Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette  
*Warm Wild Mushroom Tart, Mixed Greens, Saba, Cipollini Onions 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  
Seared Sea Scallops with Parsnip-Pear Puree, Leek-Caramelized Apple Compote, Sage, and Winter Vegetables  
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Spinach, and Anchovy Essence  
Roast Maine Lobster with Potato Purée, Hen-of-the-Woods, Edamame, 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  
Filet of Beef with Soy Mustard Glaze, Eggplant-Shiitake Marmalade, Potato Gratin, Haricot Vert and Pearl Onions  
Lemon Pepper Duck Breast, Duck Hash, Celery Root Purée, Bacon Braised Endive, and Rhubarb-Cippolini Compote  
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 Poached Oranges, Caramel Passion Fruit Sauce, and Pine-nut Brittle  
Warm Louisiana Butter Cake with Roasted Apples, Huckleberry Compote, and Vanilla Ice Cream  
Frozen Yogurt with Rhubarb Consomme and Pistachio Lace Cookie  
Trio of Crème Brûlée with Assorted Cookies  
Baked Chocolate Soufflé with Two Sauces

**3 Courses \$118**

**4 Courses \$145**

**5 Courses \$165**

*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*