

GD Select Caviar Service

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

Appetizers

Seafood Bisque with Winter Root Vegetables, and Fines Herbs
Beef Tartare with Caesar Cremeux, Capers, Shallots, and Rosemary-Rye Crisps
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Winter Root Vegetables
Glazed Pacific Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Treviso Arugula Salad with Banyuls Vinaigrette, Parmigiano-Reggiano, Anchovies, and Croutons
Poached Farm Egg with Butter Beans, Ham Hocks, Preserved Lemon Hollandaise, and Brioche
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Warm Vegetable Tart with Ricotta, Morels and Spring Vegetables

Fish and Seafood

Roast Lobster with Potato Purée, Edamame, Asparagus, Morels, and Tarragon
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion
Rice Crusted Scallops with Lemon Curry Root Vegetables, Apples, Pumpkin Seed, and Curry Cauliflower Emulsion
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Broccoli Gremolata, and Anchovy Essence
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
Seared Filet of Beef with Potato Gratin, Brussels Sprouts, Blue Cheese Butter, and Shallot Marmalade
Lemon Pepper Duck Breast, Duck Hash, Celery Root Purée, Bacon Braised Endive, and Lemon-Leek Compote
Quail Stuffed with Quinoa, Leeks, Plantain, Spiced Root Vegetables, Teff “Polenta,” and Cornmeal Crepes
Juniper Crusted Bison with Nettle Spaetzle, Glazed Cippolinis, King Trumpet Mushrooms and Fine Herbes Vinaigrette
Parisian Gnocchi with Blue Cheese Fonduta, Sage, Candied Walnut, and Grapes

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Seasonal Sorbet Sampler with Cookies
Trio of Crème Brûlée with Assorted Cookies
Warm Louisiana Butter Cake with Roasted Apples, Huckleberry Compote, and Vanilla Ice Cream
Crème Fraiche Cheesecake with Roasted Pineapple, Caramel Passion Fruit Sauce, and Pine Nut Brittle
Cashew Cake with Coconut Lemon Curd Ice Cream, Tangerine Reduction, and Cashew Cream
Baked Alaska with Orange Creamsicle 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, 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*