

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 Celery Root, Carrot, Fennel, and Fines Herbs
Glazed Pacific Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, Spring Vegetables, and Parmigiano-Reggiano
Asparagus Salad with Roasted Red Pepper, Quail Egg, Parmigiano-Reggiano, and Red Onion-Caper Vinaigrette
Treviso Arugula Salad with Banyuls Vinaigrette, Parmigiano-Reggiano, 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

Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Branzini with Fennel Purée, Artichokes, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion
Seared Sea Scallops with Parsnip-Pear Puree, Leek-Caramelized Apple Compote, Sage, and Spring Vegetables
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Spinach, and Anchovy Essence
Roast Maine Lobster with Potato Purée, Asparagus, 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 Mushrooms, Leeks, Quinoa, Vegetable Tagine, Almonds, Cous Cous and Moscato Essence
Portabella Mushroom, 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
Raspberry Soufflé, Raspberry Sorbet, and Raspberry Sauce
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
Yogurt Semifreddo with Rhubarb Consommé, Raspberry, 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*