

GD Select Caviar Service

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

Appetizers

Seafood Bisque with Roasted Root Vegetables, and Fines Herbs
Beef Tartare with Caesar Cremeux, Capers, Shallots, and Rosemary-Rye Crisps
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Treviso Arugula Salad with Banyuls Vinaigrette, Parmigiano-Reggiano, Anchovies, and Croutons
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Summer Vegetables
Farm Egg “Benedict” with Duck Confit, Avocado, Tobiko, and Hollandaise
Warm Vegetable Tart with Ricotta, Morels and Spring Vegetables

Fish and Seafood

Roast Lobster with Potato Purée, Edamame, Asparagus, Morels, and Tarragon
Seared Scallop with Sauce Marechal, Leeks, Pea Mint Puree, Asparagus, and Israeli Couscous
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion
Coriander, Black Pepper and Rosemary Crusted Tuna “Niçoise” 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 Puree, Stir-Fried Shiitake Mushrooms, and Bok Choy

Meat and Game Birds

Moroccan Herbed Lamb with Mechoui Butter, Chermoula, and Farro
Seared Filet of Beef with Potato Gratin, Broccoli, Miso Butter, and Wild Mushroom Essence
Juniper Crusted Bison with Nettle Spaetzle, Glazed Cippolinis, King Trumpet Mushrooms and Fines Herbes Vinaigrette
Lemon Pepper Duck Breast, Duck Hash, Celery Root Purée, Bacon Braised Endive, and Buckwheat Cherry Muffin
Quail Stuffed with Quinoa, Leeks, Marsala Mushrooms, Spring Vegetables, and Green Garlic
Blue Cheese Pierogi with Roasted Stone Fruit, Brown Butter, and Lime

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Seasonal Sorbet Sampler with Cookies
Trio of Crème Brûlée with Assorted Cookies
Lime Chiboust with Aperol Berry Mélange, Candied Oat “Glass,” and Pistachio Emulsion
Warm Louisiana Butter Cake with Roasted Apples, Huckleberry Compote, and Vanilla Ice Cream
Crème Fraîche Cheesecake with Rhubarb Compote, Goat Milk Sorbet, and Lemon White Pepper Foam
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, 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*