

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 Celery Root, Carrot, Fennel, and Fines Herbs
Beef Tartare, Pine Nuts, Shallots, Bearnaise Dressing, and Osetra Caviar Pillows
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Summer Vegetables
Glazed Pacific Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Corn and Arugula Salad with Parmigiano-Reggiano and Red Pepper-Tomato Vinaigrette
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Thai Lobster Salad with Mango, Avocado, Melons and Blistered Eggplant
Salmon Rillettes with Lime Chantilly, Frisee, and a Parmesan Biscuit
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
Roast Maine Lobster with Potato Purée, Corn, Chanterelles, Roasted Tomatoes and Tarragon
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion
Seared Sea Scallops with Patty Pans, Fava Beans, Peas, Zucchini-Basil Purée and Caper Pine Nut Relish
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Spinach, 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
Filet of Beef with Potato Gratin, Haricot Vert, Roast Tomato-Corn Relish and Basil Butter
Lemon Pepper Duck Breast, Duck Hash, Celery Root Purée, Bacon Braised Endive, and Port Cherries
Quail Stuffed with Mushrooms, Leeks, Quinoa, Savory Corn Pudding, Summer Bean Ragout, and Eggplant Crisps
Chicken Roulade with Morels, Peas, Carrots, Sugar Snaps, and Chicken Velouté
Portabella Mushroom, Root Vegetable Bourguignon, and Herb Spaetzle, Vegan Cream

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Grand Marnier Souffle with Blood Orange Sauce, and Crème Anglaise
Crème Fraiche Cheesecake with Port Glazed Cherries and Pine Nut Brittle
Warm Louisiana Butter Cake with Roasted Peaches, Huckleberry Compote, and Vanilla Ice Cream
Matcha Cake, Hazelnut Praline with Citrus Mascarpone Cream and Raw Honey
Trio of Crème Brûlée with Assorted Cookies
Baked Chocolate Soufflé with Two Sauces

3 Courses \$120

4 Courses \$147

5 Courses \$167

*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*