**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 Roasted Root Vegetables, and Fines Herbs
- Thai Lobster Salad with Summer Melons, Mango, and Smoked Eggplant
- Beef Tartare with Caesar Creamux, 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
- 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, Chanterelles, and Summer Vegetables

**Fish and Seafood**
- Roast Lobster with Potato Purée, Edamame, Corn, Chanterelles, 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 “Scallop” 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 Peaches, Huckleberry Compote, and Vanilla Ice Cream
- Almond and Cherry Tart with Almond Cream, Cherry Ganache, and Vanilla Mousse
- Baked Alaska with Orange Creamsicle Ice Cream, and Raspberry Sorbet
- Crème Fraîche Cheesecake with Strawberry Compote, and Sorbet
- Baked Chocolate Soufflé with Two Sauces
- Trio of Ice Cream with Cookies

3 Courses $122  
Wine Pairing $90
4 Courses $150  
Wine Pairing $100
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