

## 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  
Thai Lobster Salad with Summer Melons, Mango, and Smoked Eggplant  
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  
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 “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 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 \$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*