

GD Select Caviar Service

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

Appetizers

Beef Tartare with Egg Mousse, Pickled Onions, and Lavash Crackers
Duck Confit Salad with Radicchio, Romaine, Caramelized Apple, and Hazelnut
Panko Breaded Egg with Avocado Mousse and Salsa, Panisse Croutons, and Frisee
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Heirloom Tomato Gazpacho with Mozzarella Panna Cotta, Striped Cucumbers, and Sourdough Crouton
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Spring Vegetables
Warm Vegetable Goat Cheese Tart with Confit Morels, Pickled Ramps, Fava Beans, and Sweet Onions

Fish and Seafood

Seared Scallops with Japanese Sweet Potato, Rosemary, and Yuzu
Roast Lobster with Potato Puree, Corn, Chanterelle Mushrooms, and Tarragon
Branzini with French Lentils, Braised Romano Beans, Thai Basil, and Fried Green Tomatoes
Coriander and Rosemary Crusted Tuna with Summer Beans, Castelvetro Olives, Pistachios, and Quail Egg
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Coconut Thai Shellfish Curry with Shiitake Mushrooms, Mint, and Cilantro
Tofu "Scallops" with Soy Ginger Glaze, Red Pepper Purée, 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, Romanesco, Cippolini Onion, Chimichurri, and Mushroom Essence
Lemon Pepper Duck Breast with Hash Cake, Celery Root, Bacon Braised Endive, Poached Cherry, and Kumquat Chutney
Pork Tenderloin wrapped in Savoy Cabbage with Kohlrabi, Shaved Brussels Sprouts, Farro, and Pork Belly
Roasted Quail with Pork & Scallion Stuffing, Romesco Glazed Orzo, Spigarello, and Caramelized Beets
Smoked Gouda Agnolotti, Corn Fondue, Pickled Corn, and Husk Oil

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Seasonal Sorbet Sampler with Cookies
Trio of Crème Brûlée with Assorted Cookies
Citrus Tart Lemon Curd, with Mandarin Mousse, and Goat Milk Sorbet
Hazelnut Mille-Feuille, Caramelized Puff Pastry, Hazelnut Cream, and Vanilla Ice Cream
Cheesecake with Strawberry and Basil, Graham Cracker Crust, and Strawberry 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*