GD Select Caviar Service
1 ounce with Signature Buckwheat Blini, Crème Fraîche
White Sturgeon $99 Black Sea Osetra $140 Imperial Golden Osetra $160

Appetizers
- Tomato Gazpacho with Salmon Ceviche, Avocado, and Basil
- Thai Lobster Salad with Summer Melons, Mango, and Smoked Eggplant
- Beef Tartare with Caesar Crèmeux, Capers, Shallots, and Rosemary-Rye Crisps
- Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
- Corn and Arugula Salad with Smoked Red Pepper Vinaigrette, Confit Tomatoes, and Parmesan
- Heirloom Tomato Salad with Ricotta Mousse, Fennel Seed Lavash, and Summer Herbs
- 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
- Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion
- Seared Scallops with Bell Pepper Romesco, Blistered Summer Peppers, Cous-Cous, and Harissa Oil
- 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 Purée, 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 Tarragon Spaetzle, Cippoliniis, 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, Mushrooms and Leeks, Savory Corn Pudding, and Summer Beans
  Corn Tagliatelle, Truffle Pecorino, Chanterelles, and Summer Peppers

Cheese
A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert
- Seasonal Sorbet Sampler with Cookies
- Trio of Crème Brûlée with Assorted Cookies
- Rum Baba with Caramelized Pineapple, Pineapple Sorbet, and Vanilla Ganache
- Warm Louisiana Butter Cake with Roasted Peaches, Huckleberry Compote, and Vanilla Ice Cream
- Baked Alaska with Orange Creamsicle Ice Cream, and Raspberry Sorbet
- Almond and Fig Tart with Almond Cream, Fig Jam, and Vanilla Mousse
- Crème Fraîche Cheesecake with Strawberry Compote, and Sorbet
- Baked Chocolate Soufflé with Two Sauces
- Trio of Ice Cream with Cookies

3 Courses $122  4 Courses $150  5 Courses $170
Wine Pairing $90  Wine Pairing $110  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.