

## 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, 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, 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**  
**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*