

GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraiche
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 Puree, Bacon Braised Endive, Buckwheat Muffin, and Figs
Quail Stuffed with Quinoa, Mushrooms and Leeks, Savory Corn Pudding, and Summer Beans
Sweet 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
Crème Fraîche Cheesecake with Blueberry Compote, and Blueberry Sorbet
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
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