

Caviar Service - 1 ounce

Black Sea Osetra **\$99** or Golden Osetra **\$130** with Buckwheat Blini

Appetizers

Seared Foie Gras with Caramelized Onions and Apples
Glazed Oysters with Osetra Caviar, Salsify, Leeks and Lettuce Cream
Risotto with Rock Shrimp, Dungeness Crab, Root Vegetables, Sage and Beech Mushrooms
Salt Cured Foie Gras Torchon with Roasted Grapes, Candied Peanuts, Milk Tuille and Country Bread
Treviso and Romaine Salad with Olives, Anchovies, Banyuls Vinaigrette and Parmigiano-Reggiano
Dungeness Crab Salad with Avocado, Citrus, Quinoa and Mustard-Tarragon Vinaigrette
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms and Lemon Soy Dressing
Poached Farm Egg "Carbonara" with Braised Bacon and Brioche
Porcini and Chestnut Bisque with Duck Confit and Pears

Fish and Seafood

Branzini with Fennel Purée, Niçoise Olives and Saffron-Orange Emulsion
Roast Maine Lobster with Potato Purée, Blood Orange, Edamame and Basil
Seared Sea Scallops with Lentils, Roasted Peppers, Potatoes, Parsley and Madras Curry Vinaigrette
Coriander, Black Pepper and Rosemary Crusted Tuna with Pipérade, Spinach and Anchovy-Garlic Essence
Coconut Thai Curry with Shrimp, Calamari, Lobster, Scallops, Candied Peanuts and Shiitake Mushrooms
Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce
Pan Seared Bass with Israeli Couscous, Broccoli, Glazed Turnips and Radish

Meat and Game Birds

Seared Filet of Beef with Potato Gnocchi, Olive Oil, Swiss Chard and Stilton Butter
Juniper Crusted Venison with Braised Red Cabbage, Cranberry Compote, Chestnut Spätzle and Tangerines
Mousseline Wrapped Pork Tenderloin with Roasted Brussels Sprouts, Salsify, Chestnuts and Raisin-Pine Nut Relish
Roasted Quail Stuffed with Mushrooms, Truffled Corn Bread and Foie Gras with Pumpkin Orzo and Glazed Apples
Lemon Pepper Duck Breast with Duck Hash, Celeriac-Garlic Purée, Belgian Endive and Cardamom Poached Pears
Herb Crusted Loin of Lamb with Farrotto, Medjool Dates, Rainbow Carrots and Green Chermoula

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Trio of Crème Brûlée with Assorted Cookies
French Macaron Ice Cream Sandwiches with Three Sauces
Crème Fraîche Cheesecake with Spiced Pecans, Cranberries and Apple Sorbet
Warm Louisiana Butter Cake with Apples, Huckleberry Compote and Vanilla Bean Ice Cream
Chilled Peanut Butter Bar with Dark Chocolate Ganache, Feuilletine and Pretzel Ice Cream
Grand Marnier Soufflé with Blood Orange Sorbet and Two Sauces
Roasted Pears with Gingerbread and Nutmeg Ice Cream
Seasonal Sorbet or Ice Cream Sampler with Cookies
Baked Chocolate Soufflé with Two Sauces

Prepared Tableside

Flambéed Pineapple with Olive Oil Rosemary Cake, Almond Streusel and Buttermilk Ice Cream
An additional \$6 per person

3 Courses \$89

4 Courses \$109

5 Courses \$128

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 5% surcharge is added for San Francisco Employer Mandates*