

### **GD Select Caviar Service**

1 ounce with Signature Buckwheat Blini, Crème Fraîche

White Sturgeon **\$105** Black Sea Osetra **\$148** Imperial Golden Osetra **\$165**

### **Appetizers**

Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream  
Steak Tartare with Tomato-Pepper Purée, Avocado Mousse, Quail Egg, Capers and Cornichons  
Sweet Corn Soup with Red Pepper Flan, Summer Vegetables, Pickled Shallots, and Rice Cracker  
Crispy Farm Egg with Braised Mushrooms, Bacon Lardons, Potato Purée, and Shallot-Thyme Vinaigrette  
Beet Salad with Orange-Champagne Vinaigrette, Ricotta, Stone Fruit, and Pickled Red Onions  
Lobster Risotto with Rock Shrimp, Shimeji Mushrooms, Yellow Squash, and Asparagus  
Crab Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette  
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing  
*Wild Mushroom Tart with Goat Cheese Mousse, and Pickled Shallots*

### **Fish and Seafood**

Seared Scallops with Mussels, Fondant Potatoes, and Summer Bean Agre Dolce  
Roast Lobster with Chanterelle Mushrooms, Potato Purée, Edamame, and Asparagus  
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Anchovy Essence, and Castelvetro Olives  
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce  
Branzini with Fennel Purée, Saffron-Orange Emulsion, and Caper Raisin Relish  
Coconut Thai Shellfish Curry with Shiitake Mushrooms, Mint, and Cilantro  
*Roasted Italian Eggplant, Sauce Vierge, Basil Oil, Ricotta, and Parmesan*

### **Meat and Game Birds**

Roast Quail with Tagliatelle, Spigarello, and Chanterelle Mushrooms  
Roasted Pork Chop and Peaches with Farro Verde, Pickled Rhubarb, Celery, and Huckleberry Purée  
Lemon Pepper Duck Breast with Duck Hash, Celery Root Purée, Bacon Braised Endive, and Apple Ginger Chutney  
Herb Crusted Lamb Loin with Creamy Polenta, Roasted Red Bell Peppers, Turnips, and Thumbelina Carrots  
Filet of Beef with Potato Gratin, King Trumpet Mushrooms, and Bone Marrow Bearnaise

### **Cheese**

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

### **Dessert**

Seasonal Sorbet Sampler with Cookies  
Profiteroles with Vanilla Choux, Vanilla Ice Cream, and Chocolate Sauce  
Warm Louisiana Butter Cake with Apples, Huckleberry Compote, and Vanilla Ice Cream  
Crème Brûlée with Vanilla Sable, Crystalized Almonds, and Figs  
Baked Chocolate Soufflé with Two Sauces  
Trio of Ice Cream with Cookies

**3 Courses \$134**

**Wine Pairing \$102**

**4 Courses \$169**

**Wine Pairing \$139**

**5 Courses \$189**

**Wine Pairing \$159**

***A 7% surcharge is added for San Francisco Employer Mandates***

*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.*