GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraîche

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

Appetizers

White Winter Root Velouté with Cured Salmon, Kasha, Buckwheat and Chestnut

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

Beet Salad with Orange-Champagne Vinaigrette, Ricotta, Winter Citrus, and Pickled Red Onions

Crispy Farm Egg with Braised Mushrooms, Bacon Lardons, Potato Purée, and Shallot-Thyme Vinaigrette

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

Black Cod with Hazelnuts, Sunchoke, and Chamomile Sabayon

Seared Scallops with Mussels, Fondant Potatoes, and Bean Agre Dolce

Branzini with Fennel Purée, Saffron-Orange Emulsion, and Caper Raisin Relish

Butter Poached Maine Lobster with Thumbelina Carrots, Potato Purée, and Lobster Nage

Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce

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

Herb Crusted Lamb Loin with Creamy Polenta, Roasted Red Bell Peppers, Turnips, and Thumbelina Carrots

Lemon Pepper Duck Breast with Duck Hash, Celery Root Purée, Bacon Braised Endive, and Apple Ginger Chutney

Filet of Beef with Potato Gratin, King Trumpet Mushrooms, and Bone Marrow Bearnaise

Pan Roasted Pork Loin with Crab Apples and Chicory Jam

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Seasonal Sorbet Sampler with Cookies

Pumpkin Crème Brûlée with Poached Pears and Candied Pecans

Profiteroles with Vanilla Choux, Vanilla Ice Cream, and Chocolate Sauce

Warm Louisiana Butter Cake with Apples, Huckleberry Compote, and Vanilla Ice Cream

Baked Chocolate Soufflé with Two Sauces

Trio of Ice Cream with Cookies

3 Courses $134	4 Courses $169	5 Courses $189
Wine Pairing $102	**Wine Pairing $139**	**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.

11/20/26