

GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraîche
White Sturgeon **\$105** Black Sea Osetra **\$148** Imperial Golden Osetra **\$165**

Appetizers

Beef Tartare with Tomato-Red Pepper Purée, Egg Yolk Mousse, and Potato Crisps
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Koginut Squash Soup, with Autumn Vegetables, Maple Walnut Brittle, and Squash Espuma
Beet Salad with Orange-Champagne Vinaigrette, Ricotta, Farro Verde, and Pickled Red Onions
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Sun Burst Squash
Wild Mushroom Tart with Goat Cheese Mousse, and Pickled Shallots

Fish and Seafood

Coconut Thai Shellfish Curry with Shiitake Mushrooms, Mint, and Cilantro
Seared Scallops with Fregola, Orange Cumin Carrots, Pepitas, and Carrot Top Pesto
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
Roast Lobster with Chanterelles, Potato Purée, Edamame, Peas, Corn, and Tarragon
Branzini with Fennel Purée, Saffron-Orange Emulsion, and Caper Raisin Relish
Roasted Italian Eggplant, Sauce Vierge, Basil Oil, Ricotta, and Parmesan

Meat and Game Birds

Seared Pork Tenderloin with Fresh Bean Cassoulet, and Green Garlic Soubise
Guinea Hen Breast and Rillettes with Garlicky Purée, Daikon-Carrot Slaw, and Quail Eggs
Roasted Quail with Quinoa-Sweet Potato Stuffing, Red Pepper Flan, Spigarello, and Walnut Cream
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
Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Crispy Polenta

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Seasonal Sorbet Sampler with Cookies
Gingerbread Baked Alaska with Pear Sorbet
Bûche de Noël, with Chocolate Sponge, Irish Cream Ganache, and Stout Ice Cream
French Toast with Caramelized Apples, Vanilla Cream, and Brioche Ice Cream
Crème Brûlée with Vanilla Sable, Caramelized Hazelnut, and Blackberries
Baked Chocolate Soufflé with Two Sauces
Trio of Ice Cream with Cookies

3 Courses \$130
Wine Pairing \$99

4 Courses \$158
Wine Pairing \$125

5 Courses \$178
Wine Pairing \$140

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.