

GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraîche
White Sturgeon **\$99** Black Sea Osetra **\$143** Imperial Golden Osetra **\$163**

Appetizers

Beef Tartare with Egg Mousse, Pickled Onions, and Lavash Crackers
Duck Confit Salad with Radicchio, Romaine, Caramelized Apple, and Hazelnut
Panko Breaded Egg with Avocado Mousse and Salsa, Panisse Croutons, and Frisée
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Butternut Squash Bisque with Delicata Squash, Coconut, Vadouvan, Puffed Rice and Cilantro
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Fall Vegetables
Warm Vegetable Tart with Goat Cheese, Roasted Red and Golden Beets, Walnut Pesto, and Buttered Spring Onions

Fish and Seafood

Seared Scallops with Japanese Sweet Potato, Rosemary, and Yuzu
Roast Lobster with Potato Puree, Corn, Chanterelle Mushrooms, and Tarragon
Branzini with Confit Fingerling Potatoes, Herbs de Provence, Olive Gremolata, and Malt Aioli
Coriander and Black Pepper Crusted Tuna with Puttanesca, Fried Capers, Smoked Paprika, and Basil
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Coconut Thai Shellfish Curry with Shiitake Mushrooms, Mint, and Cilantro
Tofu "Scallops" with Orange Soy Glaze, Brussel Sprouts, Maitake Mushrooms, and Togarashi

Meat and Game Birds

Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Creamy Polenta
Filet of Beef with Potato Gratin, Romanesco, Cippolini Onion, Chimichurri, and Mushroom Essence
Lemon Pepper Duck Breast with Hash Cake, Celery Root, Bacon Braised Endive, Poached Figs, and Orange Chutney
Pork Tenderloin wrapped in Savoy Cabbage with Kohlrabi, Shaved Brussels Sprouts, Farro, and Pork Belly
Roasted Quail with Pork & Scallion Stuffing, Romesco Glazed Orzo, Spigarello, and Caramelized Beets
Cheese and Rye Wheat Ravioli with Brown Butter, Date Caramel, Fiore Sardo, and Fried Sage

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Seasonal Sorbet Sampler with Cookies
French Toast with Pear Compote, Vanilla Cream, and Brioche Ice Cream
Vanilla Crème Brûlée with Vanilla Sable, Orange Gel, and Crystalized Almonds
Bûche De Noël with Chocolate Ganache, Chocolate Sponge, Cherry Coulis, and Cherry Sorbet
Profiteroles with Vanilla Choux, Vanilla Ice Cream, and Chocolate Sauce
Baked Chocolate Soufflé with Two Sauces
Trio of Ice Cream with Cookies

3 Courses \$125
Wine Pairing \$98

4 Courses \$153
Wine Pairing \$120

5 Courses \$173
Wine Pairing \$135

*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*