

GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraiche
White Sturgeon **\$99** Black Sea Osetra **\$140** Imperial Golden Osetra **\$160**

Appetizers

Seafood Bisque with Fall Vegetables, and Fines Herbs
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Fall Vegetables
Beef Tartare, Pine Nuts, Shallots, Bearnaise Dressing, and Osetra Caviar Pillows
Glazed Pacific Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Treviso Arugula Salad with Banyuls Vinaigrette, Parmigiano-Reggiano, Anchovies, and Croutons
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Lobster Salad with Persimmons, Chestnuts, and Miso Ginger Vinaigrette
Salmon Brioche, Spinach, and Osetra Caviar Sauce
Warm Wild Mushroom Tart, Mixed Greens, Saba, and Goat Cheese Mousse

Fish and Seafood

Roast Maine Lobster with Potato Purée, Edamame, Chanterelles, and Tarragon
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion
Pan Roasted Scallops with Romesco, Confit Cherry Tomatoes, Garden Vegetables, and Olive-Orange Crumble
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Broccoli Gremolata, and Anchovy Essence
Tofu "Scallops" with Soy Ginger Glaze, Red Pepper Puree, Stir-Fried Shiitake Mushrooms, and Bok Choy

Meat and Game Birds

Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Creamy Polenta
Juniper Crusted Venison on Red Cabbage with Cranberry, Chestnut Gnocchi, and Oranges
Seared Filet of Beef with Potato Gratin, Brussels Sprouts, Blue Cheese Butter, and Shallot Marmalade
Lemon Pepper Duck Breast, Duck Hash, Celery Root Purée, Bacon Braised Endive, and Pear-Ginger Chutney
Quail Stuffed with Sweet Potatoes, Leeks, Quinoa with Hoppin' John, Braised Greens, and Red Eye Essence
Herbed Agnolotti filled with Piperade and Goat Cheese, Red Pepper Fondue, Tomato Oil, and Arugula

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Seasonal Sorbet Sampler with Cookies
Trio of Crème Brûlée with Assorted Cookies
Apple Strudel with Pistachio Emulsion, and Caramel Poached Apples
Warm Louisiana Butter Cake with Roasted Peaches, Huckleberry Compote, and Vanilla Ice Cream
Crème Fraiche Cheesecake with Roasted Pineapple, Caramel Passion Fruit Sauce, and Pine Nut Brittle
Matcha Cake, Hazelnut Praline with Citrus Mascarpone Cream, and Raw Honey
Baked Alaska with Orange Creamsicle Ice Cream, and Raspberry Sorbet
Baked Chocolate Soufflé with Two Sauces
Trio of Ice Cream with Cookies

3 Courses \$122
Wine Pairing \$90

4 Courses \$150
Wine Pairing \$110

5 Courses \$170
Wine Pairing \$130

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