

## 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 Frisee  
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 Spaghetti Squash, Pepitas, Cilantro, and Yuzu  
Roast Lobster with Potato Puree, Corn, Hedgehog Mushrooms, and Tarragon  
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce  
Coriander and Black Pepper Crusted Tuna with Puttanesca, Fried Capers, Smoked Paprika, and Basil  
Branzini with Confit Fingerling Potatoes, Herbs de Provence, Olive Gremolata, and Malt Aioli  
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

Seared Pork Tenderloin, Butternut Squash, Brussels Sprouts, Pomegranate, and Pork Belly  
Roasted Quail with Pork & Scallion Stuffing, Romesco Glazed Orzo, Spigarello, and Caramelized Beets  
Lemon Pepper Duck Breast with Hash Cake, Celery Root, Bacon Braised Endive, and Ginger Pear Chutney  
Filet of Beef with Potato Gratin, Romanesco, Cippolini Onion, Chimichurri, and Mushroom Essence  
Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Creamy Polenta

### 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  
Chestnut Pavlova with Vanilla Mousse, Chestnut Cream, Blackberry Sorbet, and Cloves Meringue  
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*