

## 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 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 Seasonal 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 \$130**  
**Wine Pairing \$99**

**4 Courses \$158**  
**Wine Pairing \$125**

**5 Courses \$178**  
**Wine Pairing \$140**

*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*