

GD Select Caviar Service

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

Appetizers

Beef Tartare with Egg Mousse, Pickled Onions, and Lavash Crackers
Sunchoke Soup with Portabella Mushrooms, Pea Shoots, and Lemon Zest
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Spring Vegetables
Panko Breaded Egg with Avocado Mousse and Salsa, Panisse Croutons, and Frisee
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Treviso and Romaine Salad with Olives, Anchovies, Banyuls Vinaigrette, and Parmigiano-Reggiano
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Warm Vegetable Tart with Goat Cheese, Squash, Roasted Grapes, and Cippolinis

Fish and Seafood

Roast Lobster with Potato Puree, Edamame, Black Trumpet Mushrooms, and Tarragon
Branzini with Fennel Purée, Niçoise Olives, Pepper Chermoula, and Saffron-Orange Emulsion
Scallops with Carrot Top Pesto Couscous, Roasted Carrots, Candied Pepitas, and Pickled Mustard Seeds
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Confit Egg Yolk, and Anchovy Essence
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Coconut Thai Shellfish Curry with Shiitake Mushrooms, Scallions, Mint, and Cilantro
Tofu "Scallops" with Soy Ginger Glaze, Red Pepper Purée, Stir-Fried Shiitake Mushrooms, and Bok Choy

Meat and Game Birds

Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Creamy Polenta
Lemon Pepper Duck Breast with Hash Cake, Celery Root Puree, and Bacon Braised Endive
Filet of Beef with Potato Gratin, Romanesco, Cippolini Onion, Chimichurri, and Mushroom Essence
Pork Tenderloin wrapped in Savoy Cabbage with Kohlrabi, Shaved Brussels Sprouts, Farro, and Pork Belly
Pork Stuffed Quail, Romesco Glazed Orzo, Spigarello with Caramelized Beets, and Coriander Quail Essence
Ricotta Stuffed Cappelletti with Spring Vegetables, Onion Cream, and Preserved Lemon

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Seasonal Sorbet Sampler with Cookies
Trio of Crème Brûlée with Assorted Cookies
Pavlova Meringue with Passionfruit Crémeux, Mango Mousse, and Coconut Sorbet
Chocolate Pearl with Chocolate and Caramel Mousse, Soft Caramel, and Hazelnut Crumble
Warm Louisiana Butter Cake with Roasted Apples, Huckleberry Compote, and Vanilla Ice Cream
Profiteroles with Vanilla Choux, Vanilla Ice Cream, and Chocolate Sauce
Baked Alaska with Pistachio 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, 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*