

## GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraîche

White Sturgeon **\$105** Black Sea Osetra **\$148** Imperial Golden Osetra **\$165**

### Appetizers

Panko Breaded Egg with Avocado Mousse, Panisse Croutons, and Frisee  
Beef Tartare with Caesar Crèmeux, Egg Yolk Mousse, and Parmesan Lavash  
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing  
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  
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Seasonal Vegetables  
*Wild Mushroom Tart with Spring Vegetables, Goat Cheese Mousse, and Pickled Shallots*

### Fish and Seafood

Coconut Thai Shellfish Curry with Shiitake Mushrooms, Mint, and Cilantro  
Roast Lobster with Potato Purée, Edamame, Peas, Asparagus, 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  
Seared Scallops with Fregola, Orange Cumin Carrots, Pepitas, and Carrot Top Pesto  
Branzini with Fennel Purée, Saffron-Orange Emulsion, and Caper Raisin Relish  
*Tofu "Scallops" with Orange Soy Glaze, Brussels Sprouts, Maitake Mushrooms, and Togarashi*

### Meat and Game Birds

Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Crispy Polenta  
Seared Pork Tenderloin, Butternut Squash, Brussels Sprouts, Pomegranate, and Pork Belly  
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  
Roasted Quail with Quinoa-Sweet Potato Stuffing, Red Pepper Flan, Spigarello, and Walnut Cream

### Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

### Dessert

Seasonal Sorbet Sampler with Cookies  
Profiteroles with Vanilla Choux, Vanilla Ice Cream, and Chocolate Sauce  
Baked Alaska with Coconut Sorbet, Mango Sorbet, Vanilla Sponge, and Passion Fruit Sauce  
Vanilla Crème Brûlée with Vanilla Sable, Orange Gel, and Crystalized Almonds  
French Toast with Caramelized Apples, Vanilla Cream, and Brioche Ice Cream  
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*