

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 Cremeux, 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 Puree, Edamame, Hedgehog Mushrooms, and Tarragon
Coriander and Black Pepper Crusted Tuna with Puttanesca, Fried Capers, Smoked Paprika, and Basil
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Seared Scallops with Fregola, Orange Cumin Carrots, Pepitas, and Carrot Top Pesto
Branzini with Confit Fingerling Potatoes, Olive Gremolata, and Malt Aioli
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, Kale, 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 Crispy Polenta

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

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