

GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraîche

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

Appetizers

Lobster Bisque with Spring Vegetables, and Citrus Crème Fraîche

Beef Tartare with Caesar Crèmeux, Egg Yolk Mousse, and Parmesan Lavash

Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Seasonal Vegetables

Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream

Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette

Asparagus Salad with Red Onion Caper Vinaigrette, Artichokes, and Salmon Rillettes

Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing

Panko Breaded Egg with Avocado Mousse, Panisse Croutons, and Frisee

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

Seared Pork Tenderloin with Fresh Bean Cassoulet, and Green Garlic Soubise

Roasted Quail with Quinoa-Sweet Potato Stuffing, Red Pepper Flan, Spigarello, and Walnut Cream

Lemon Pepper Duck Breast with Hash Cake, Celery Root, Bacon Braised Endive, and Ginger Pear Chutney

Filet of Beef with Potato Gratin, King Trumpet Mushrooms, and Bone Marrow Bearnaise

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

Vanilla Crème Brûlée with Vanilla Sable, Orange Gel, and Crystalized Almonds

Rice Pudding with Rhubarb Compote, White Chocolate Ganache, and Cilantro Sorbet

Baked Alaska with Coconut Sorbet, Mango Sorbet, Vanilla Sponge, and Passion Fruit Sauce

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