

GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraîche
White Sturgeon **\$105** Black Sea Osetra **\$148** Imperial Golden Osetra **\$165**

Appetizers

English Pea and Ham Hock Bisque with Pickled Ramps and Poached Farm Egg
Beef Tartare with Tomato-Red Pepper Purée, Egg Yolk Mousse, and Potato Crisps
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream
Beet Salad with Orange-Champagne Vinaigrette, Ricotta, Farro Verde, and Pickled Red Onions
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Sun Burst Squash
Wild Mushroom Tart with Goat Cheese Mousse, and Pickled Shallots

Fish and Seafood

Seared Scallops with Fregola, Cumin Carrots, Pepitas, and Arugula Pesto
Roast Lobster with Morel Mushrooms, Potato Purée, Edamame, and Tarragon
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Anchovy Essence, and Castelvetrano Olives
Branzini with Fennel Purée, Saffron-Orange Emulsion, and Caper Raisin Relish
Coconut Thai Shellfish Curry with Shiitake Mushrooms, Mint, and Cilantro
Roasted Italian Eggplant, Sauce Vierge, Basil Oil, Ricotta, and Parmesan

Meat and Game Birds

Seared Pork Tenderloin with Fresh Bean Cassoulet and Sunchoke Purée
Roasted Quail with Quinoa-Sweet Potato Stuffing, Red Pepper Flan, Spigarello, and Walnut Cream
Lemon Pepper Duck Breast with Duck Hash, Celery Root Purée, Bacon Braised Endive, and Apple Ginger 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
Lemon Bar with Orange Sorbet and Lemon Mousse
Profiteroles with Vanilla Choux, Vanilla Ice Cream, and Chocolate Sauce
French Toast with Caramelized Apples, Vanilla Cream, and Brioche Ice Cream
Crème Brûlée with Vanilla Sable, Caramelized Hazelnut, and Blackberries
Baked Chocolate Soufflé with Two Sauces
Trio of Ice Cream with Cookies

3 Courses \$130
Wine Pairing \$99

4 Courses \$165
Wine Pairing \$137

5 Courses \$185
Wine Pairing \$149

A 7% surcharge is added for San Francisco Employer Mandates

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.