

## 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, Black Pepper and Rosemary Crusted Tuna with Piperade, Anchovy Essence, and Castelvetrano Olives  
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 Duck Hash, Celery Root Purée, Bacon Braised Endive, and Rhubarb Compote  
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*