

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 Risotto with Rock Shrimp, Shimeji Mushrooms, Yellow Squash, and Asparagus
Crab Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
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 Puree, Edamame, and Asparagus
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

Roast Quail with Tagliatelle, Spigarello, and Morel Mushrooms
Seared Pork Tenderloin with Fresh Bean Cassoulet, and Sunchoke Purée
Lemon Pepper Duck Breast with Duck Hash, Celery Root Purée, Bacon Braised Endive, and Apple Ginger Chutney
Herb Crusted Lamb Loin with Creamy Polenta, Roasted Red Bell Peppers, Turnips, and Thumbelina Carrots
Filet of Beef with Potato Gratin, King Trumpet Mushrooms, and Bone Marrow Bearnaise

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
Passionfruit Crèmeux with Mango Mousse, Coconut Sorbet, and Meringue
French Toast with Caramelized Apples, Vanilla Cream, and Brioche Ice Cream
Crème Brûlée with Pistachio Sable, Crystalized Pistachios, and Strawberries
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.