

### GD Select Caviar Service

1 ounce with Signature Buckwheat Blini, Crème Fraiche  
White Sturgeon **\$99** Black Sea Osetra **\$140** Imperial Golden Osetra **\$160**

### Appetizers

Beef Tartare with Egg Mousse, Pickled Onions, and Lavash Crackers  
Duck Confit Salad with Radicchio, Romaine, Caramelized Apple, and Hazelnut  
Panko Breaded Egg with Avocado Mousse and Salsa, Panisse Croutons, and Frisee  
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette  
Heirloom Tomato Gazpacho with Mozzarella Panna Cotta, Striped Cucumbers, and Sourdough Crouton  
Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream  
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing  
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Spring Vegetables  
*Warm Vegetable Goat Cheese Tart with Confit Morels, Pickled Ramps, Fava Beans, and Sweet Onions*

### Fish and Seafood

Seared Scallops with Japanese Sweet Potato, Rosemary, and Yuzu  
Roast Lobster with Potato Puree, Corn, Chanterelle Mushrooms, and Tarragon  
Branzini with French Lentils, Braised Romano Beans, Thai Basil, and Fried Green Tomatoes  
Coriander and Rosemary Crusted Tuna with Summer Beans, Caselvetrano Olives, Pistachios, and Quail Egg  
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce  
Coconut Thai Shellfish Curry with Shiitake Mushrooms, Scallions, Mint, and Cilantro  
*Tofu "Scallops" with Soy Ginger Glaze, Red Pepper Purée, Shiitake Mushrooms, and Bok Choy*

### Meat and Game Birds

Herb Crusted Lamb Loin with Eggplant Zucchini Tian, and Creamy Polenta  
Filet of Beef with Potato Gratin, Romanesco, Cippolini Onion, Chimichurri, and Mushroom Essence  
Lemon Pepper Duck Breast with Hash Cake, Celery Root, Bacon Braised Endive, Poached Cherry, and Kumquat Chutney  
Pork Tenderloin wrapped in Savoy Cabbage with Kohlrabi, Shaved Brussels Sprouts, Farro, and Pork Belly  
Roasted Quail with Pork & Scallion Stuffing, Romesco Glazed Orzo, Spigarello, and Caramelized Beets  
*Smoked Gouda Agnolotti, Corn Fondue, Pickled Corn, Parmesan Crisp, and Husk Oil*

### Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

### Dessert

Seasonal Sorbet Sampler with Cookies  
Trio of Crème Brûlée with Assorted Cookies  
Citrus Tart Lemon Curd, with Mandarin Mousse, and Goat Milk Sorbet  
Hazelnut Mille-Feuille, Caramelized Puff Pastry, Hazelnut Cream, and Vanilla Ice Cream  
Cheesecake with Strawberry and Basil, Graham Cracker Crust, and Strawberry Sorbet  
Baked Chocolate Soufflé with Two Sauces  
Trio of Ice Cream with Cookies

**3 Courses \$122**  
**Wine Pairing \$90**

**4 Courses \$150**  
**Wine Pairing \$110**

**5 Courses \$170**  
**Wine Pairing \$130**

*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*