

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

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

Poached Egg with Bacon Lardons, Asparagus, and Baby Artichokes

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

Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Anchovy Essence, and Castelvetro Olives

Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce

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

Morel Raviolo with Truffle Pecorino, Farm Egg, Leeks, and Sauce Vin Blanc

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Seasonal Sorbet Sampler with Cookies

Strawberry Tart with Pistachio Praline, Marmalade, and Strawberry Ice Cream

Vanilla Crème Brûlée with Cocoa Sable, Cherry Gel, and Crystalized Almonds

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

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.