

### **GD Select Caviar Service**

1 ounce with Signature Buckwheat Blini, Crème Fraîche

White Sturgeon **\$105** Black Sea Osetra **\$148** Imperial Golden Osetra **\$165**

### **Appetizers**

Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream

Steak Tartare with Tomato-Pepper Purée, Avocado Mousse, Quail Egg, Capers and Cornichons

Sweet Corn Soup with Red Pepper Flan, Summer Vegetables, Pickled Shallots, and Rice Cracker

Crispy Farm Egg with Braised Mushrooms, Bacon Lardons, Potato Purée, and Shallot-Thyme Vinaigrette

Beet Salad with Orange-Champagne Vinaigrette, Ricotta, Stone Fruit, 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 Mussels, Fondant Potatoes, and Summer Bean Agre Dolce

Roast Lobster with Chanterelle Mushrooms, Potato Purée, Edamame, and Asparagus

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

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 Chanterelle Mushrooms

Roasted Pork Chop and Peaches with Farro Verde, Pickled Rhubarb, Celery, and Huckleberry 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.*