

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 Seasonal Vegetables, and Citrus Crème Fraîche
Stone Fruit Salad with Ricotta, Summer Tomatoes, Lemon Caviar and Pepitas
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
Lobster Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette
Seared Ahi Tuna with Avocado, Nori, Enoki Mushrooms, and Lemon Soy Dressing
Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Sun Burst Squash
Poached Egg with Bacon Lardons, Asparagus, and Baby Artichokes
Wild Mushroom Tart with Goat Cheese Mousse, and Pickled Shallots

Fish and Seafood

Coconut Thai Shellfish Curry with Shiitake Mushrooms, Mint, and Cilantro
Seared Scallops with Fregola, Orange Cumin Carrots, Pepitas, and Carrot Top Pesto
Roast Lobster with Chanterelles, Potato Purée, Edamame, Peas, Asparagus, and Tarragon
Coriander, Black Pepper and Rosemary Crusted Tuna with Piperade, Anchovy Essence, and Castelvetrano Olives
Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Grain Mustard Sauce
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 Cherry 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
Almond and Fig Bar with Almond Mousse, and Fig Sorbet
Baked Alaska with Coffee Ice Cream, Chocolate Ice Cream, and Coffee Praline
French Toast with Caramelized Apples, Vanilla Cream, and Brioche Ice Cream
Crème Brûlée with Vanilla Sable, Caramelized Hazelnut, and Blackberries
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.