

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 Gel, 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

Roasted Italian Eggplant, Sauce Vierge, Basil Oil, Ricotta, and Parmesan

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.