

Tsar Nicoulai Osetra Caviar Service

1 ounce served with Signature Buckwheat Blini

Hand Crafted California Select **\$105** Sustainable Black Sea Reserve **\$125** Imperial Golden **\$145**

Appetizers

Glazed Oysters with Osetra Caviar, Salsify, Leeks and Lettuce Cream

Poached Farm Egg with Spinach, Wild Mushrooms and Parmigiano-Reggiano

Risotto with Rock Shrimp, Dungeness Crab, Celery Root and White Beech Mushrooms

Dungeness Crab Salad with Avocado, Grapefruit, Quinoa and Mustard-Tarragon Vinaigrette

Treviso Salad with Belgian Endives, Olives, Anchovies, Banyuls Vinaigrette and Parmigiano-Reggiano

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

Roasted Carrot Bisque with Masala Spiced Yogurt and Pickled Ginger

Fish and Seafood

Branzini with Fennel Purée, Niçoise Olives and Saffron-Orange Emulsion

Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Coconut Thai Curry with Shrimp, Calamari, Lobster, Scallops, Candied Peanuts and Shiitake Mushrooms
Coriander, Black Pepper and Rosemary Crusted Tuna with Pipérade, Spinach and Anchovy-Garlic Essence

Seared Sea Scallops with Lentils, Roasted Peppers, Potatoes, Parsley and Madras Curry Vinaigrette

Roast Maine Lobster with Potato Purée, Black Trumpet Mushrooms, Edamame and Tarragon

Seared Striped Bass with Morel Mushroom Cream, Petite Peas and Chives

Meat and Game Birds

Juniper Crusted Bison with King Trumpet Mushrooms, Cipollini Onions and Herb Spätzle

Seared Filet of Beef with Yukon Potatoes, Swiss Chard, Bordelaise Butter and Cassis-Shallot Marmalade

Pork Tenderloin with Confit Pork Belly, Brussels Sprouts, Chestnuts, Butternut Squash, Apples and Raisin-Pine Nut Relish

Roasted Quail Stuffed with Cornbread and Mushrooms with Spaghetti Squash, Andouille Sausage and Pumpkin Seeds

Herb Crusted Loin of Lamb with Farrotto, Medjool Dates and Orange-Saffron Glazed Rainbow Carrots

Lemon Pepper Duck Breast with Duck Hash, Bacon Braised Endive and Mountain Huckleberries

Cheese

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

Dessert

Trio of Crème Brûlée with Assorted Cookies

Espresso Gateau with Stout Ice Cream and Cocoa Nib Sable

Yuzu Semifreddo with Black Sesame Choux, Shiso Granita and Sesame Nougatine

Citrus Cheesecake with Cara-Cara Campari Gelée, Cardamom Sponge Cake and Spiced Orange Ice Cream

Warm Louisiana Butter Cake with Roasted Apples, Huckleberry Compote and Vanilla Ice Cream

Grand Marnier Soufflé with Orange Sauce and Blood Orange Sorbet

Seasonal Sorbet or Ice Cream Sampler with Cookies

Baked Chocolate Soufflé with Two Sauces

Prepared Tableside

Flambéed Bananas with Almond Frangipane Tart and Amaretto Ice Cream

An additional \$6 per person

3 Courses \$97

4 Courses \$120

5 Courses \$143

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 5% surcharge is added for San Francisco Employer Mandates