

Selby's

DINNER | SPRING 2024

STARTERS

ENGLISH PEA VELOUTÉ

Fromage Blanc Royale, Meyer Lemon

LOBSTER CONSOMMÉ

Potatoes Parisienne, Saffron, Snow Peas

5 Supplement

OLIVIER'S SALAD

Vegetables Macédoine, Soft-Boiled Egg

IGNALAT BURRATA AND ASPARAGUS SALAD

Spring Onions and French Breakfast Radish, Brioche Croutons

YELLOWFIN TUNA TARTARE

Shio Koji Vinaigrette, Potato Chips

FIOR DI STRACCHINO RAVIOLI

Périgord Black Truffle, Sweet Peas and Sugar Snap Peas

CAVIAR SERVICE

Brioche, Jidori Eggs, Crème Fraîche, Chives

Siberian 110 / Kaluga 160 / Osetra 180 / Flight 450

WHITE ASPARAGUS FROM LOIRE VALLEY

Wild Spring Herbs, Hollandaise Sauce

23 Supplement / 48 À la Carte

ENTREES

ACQUERELLO RISOTTO VERDE

Morel Mushrooms, Fava Beans, Parmigiano-Reggiano

BAJA STRIPED BASS

Artichokes à la Barigoule, Beurre Monté, Fines Herbes

PAN-ROASTED ALASKAN HALIBUT

Potato "Scales," Glazed Asparagus, Sauce Vin Jaune

MAINE LOBSTER NEWBURG

Glazed Salsify, Pearl Onions, Pioppini Mushrooms

35 Supplement

GUINEA HEN IN TWO PREPARATIONS

Creste di Gallo Pasta, Foraged Mushrooms, Celeriac and Apple

HONEY-LACQUERED DUCK BREAST

Turnips, Pickled Kumquats, Bigarade Sauce

PETITE FILET, 6 OZ

Baby Carrots, Pearl Onions, Bordelaise Sauce

PRIME CUTS

NEW YORK STRIP, 12 oz 15

DRY-AGED FLANNERY BEEF RIB-EYE, 14 oz 60

BEEF WELLINGTON 20

Creamed Spinach and Robuchon's Potatoes

VEAL CHOP, 14 oz 18

Morel Mushrooms and Marsala Sauce

ALL PRICES ARE SUPPLEMENTAL

DESSERTS

PISTACHIO SAVARIN

Satsuma Mandarin, Rhubarb, Frozen Greek Yogurt

PASSION FRUIT TART

Toasted Swiss Meringue, Candied Kumquats

PROFITEROLE

Coffee Ice Cream, Chocolate-Hazelnut Sauce

MIDNIGHT CHOCOLATE CAKE

Salted Caramel, Fudge Sauce

HOMEMADE ICE CREAMS AND SORBETS

Today's Flavors

125 Per Person

A 20% Service Surcharge will be added to all purchases.

In support of San Mateo County employer mandated expenses, a 3.75% fee will be added. Thank you.