

Selby's

DINNER | SPRING 2024

WHITE ASPARAGUS FROM LOIRE VALLEY

Wild Spring Herbs, Hollandaise Sauce

23 Supplement / 48 À la Carte

STARTERS

ENGLISH PEA VELOUTÉ

Fromage Blanc Royale, Meyer Lemon

LOBSTER CONSOMMÉ

Potatoes Parisienne, Saffron, Snow Peas

OLIVIER'S SALAD

Vegetables Macédoine, Soft-Boiled Egg

IGNALAT BURRATA AND ASPARAGUS SALAD

Spring Onions and French Breakfast Radish, Brioche Croutons

FIOR DI STRACCHINO RAVIOLI

Périgord Black Truffle, Sweet Peas and Sugar Snap Peas

YELLOWFIN TUNA TARTARE

Shio Koji Vinaigrette, Potato Chips

5 Supplement

KONBU-BRAISED MONTEREY ABALONE

English Peas and Carrots, Shiso, Bonito Butter

25 Supplement

CAVIAR SERVICE

Brioche, Jidori Eggs, Crème Fraîche, Chives

Siberian 110 / Kaluga 160 / Osetra 180 / Flight 450

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

FLAN PÂTISSIER

Raspberry Cream, Fresh Berries

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.