

CHEF GARY DANKO'S TASTING MENU



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

Txakolina, Talai Berri, Finca Jakue, Getariako, Basque Country, Spain 2017



Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Rosé of Pinot Noir, Red Car, Sonoma Coast & Mendocino Ridge, California 2016



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

Cabernet Sauvignon Blend, Cain Concept, The Benchland, Napa Valley, California 2009



A Selection of Farmhouse and Artisanal Cheeses

Chenin Blanc, Foreau, Clos Naudin, Vouvray Demi-Sec, Loire Valley, France 2003



Chestnut Cremeux with Spiced Honey Cake, Molasses Custard and Brown Butter Ice Cream

Grenache Blanc, Domaine Fontanel, Rivesaltes Ambre, Roussillon, France 2007



5 Course Tasting Menu \$134

Wine Pairing \$95

*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*