

CHEF GARY DANKO'S TASTING MENU



Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream

Louis Michel, Sechet, 1er Cru, Chablis, Burgundy, France 2019



Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Alzinger, Grüner Veltliner, Ried Steinertal, Smaragd, Wachau, Austria 2019



Seared Filet of Beef with Soy Mustard Glaze, Eggplant-Shiitake Marmalade, with Potato Gratin, Haricot Vert, and Roasted Pearl Onions

Mt. Brave, Cabernet Sauvignon, Mt. Veeder, Napa Valley, California 2016



A Selection of Farmhouse and Artisanal Cheeses

Eric Bordelet, Poire Granite, Normandy, France NV



Baked Chocolate Soufflé with Two Sauces

Rare Wine Co, Vinhos Barbeito, Special Reserve, Boston Historic Series MV



5 Course Tasting Menu \$160

Wine Pairing \$115

*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 6% surcharge is added for San Francisco Employer Mandates*