### Chef Gary Danko’s Tasting Menu

#### 1

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

*Laurent Tribut, Chablis, Burgundy, France 2020*

#### 2

Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

*Alzinger, Grüner Veltliner, Federspiel, Dürnstein, Wachau, Austria 2022*

#### 3

Seared Filet of Beef with Potato Gratin, Harissa Roasted Cauliflower, Romesco and Wild Mushroom Essence

*Anakota, Cabernet Sauvignon, Helena Dakota Vineyard, Knights Valley, Sonoma County, CA 2011*

#### 4

A Selection of Farmhouse and Artisanal Cheeses

*Moulin Touchais, Coteaux du Layon, Loire Valley, France 1996*

#### 5

Baked Chocolate Soufflé with Two Sauces

*Niepoort, Colheita, Portugal 2009*

### 5 Course Tasting Menu $170

Wine Pairing $130

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

A 7% surcharge is added for San Francisco Employer Mandates*