

# CHEF GARY DANKO'S TASTING MENU



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

*Arnot-Roberts, Chardonnay, Trout Gulch Vineyard, Santa Cruz Mountains, California 2021*



**Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce**

*Grüner Veltliner, Weingut OTT, Fass Nummer 4, Wagram, Austria 2021*



**Seared Filet of Beef with Potato Gratin, Broccoli, Miso Butter, and Wild Mushroom Essence**

*Pauillac de Château Latour, Bordeaux, France 2010*



**A Selection of Farmhouse and Artisanal Cheeses**

*Domaine Huet, Clos du Bourg, Demi-Sec, Vouvray, Loire Valley, France 2022*



**Baked Chocolate Soufflé with Two Sauces**

*Niepoort, Colbeita, Portugal 2009*



**5 Course Tasting Menu \$170**

**Wine Pairing \$130**

*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*