

# CHEF GARY DANKO'S TASTING MENU



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

*Chardonnay, Samuel Billaud, Séchet Vieilles Vignes, Chablis, Burgundy, France 2017*



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

*Grüner Veltliner, Rudi Pichler, Smaragd, Wachau, Austria 2010*



## Seared Filet of Beef with Potato Gratin, Haricot Vert, Basil Butter and Tomato Corn Relish

*Cabernet Sauvignon, Ghost Block, Rock Cairn Vineyard, Oakville, Napa Valley, California 2016*



## A Selection of Farmhouse and Artisanal Cheeses

*Domaine Fontanel, Rivesaltes Ambré, Languedoc-Roussillon 2008*



## Baked Chocolate Soufflé with Two Sauces

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



**5 Course Tasting Menu \$143**

**Wine Pairing \$110**

*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*