

CHEF GARY DANKO'S TASTING MENU



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

Etienne Sauzet, Bourgogne Hautes-Côtes de Beaune, Jardin du Calvaire, Burgundy, France 2020



Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Nikolaibof, Grüner Veltliner, 'Hefeabzug,' Wachau, Austria 2020



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

Corison, Cabernet Sauvignon, St. Helena, Napa Valley, California 2018



A Selection of Farmhouse and Artisanal Cheeses

Moulin Touchais, Coteaux du Layon, Loire Valley, France 1998



Baked Chocolate Soufflé with Two Sauces

Niepoort, Colbeita, Portugal 2007



5 Course Tasting Menu \$170

Wine Pairing \$130

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