

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

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*