

CHEF GARY DANKO'S TASTING MENU



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

Louis Michel, Sechet, Premier Cru, Chablis, Burgundy, France 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

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



A Selection of Farmhouse and Artisanal Cheeses

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



Baked Chocolate Soufflé with Two Sauces

Niepoort, Colheita, 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*