CHEF GARY DANKO’S TASTING MENU

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

*Louis Michel, Butteaux, 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.