

CHEF GARY DANKO'S TASTING MENU



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

Domaine de la Géraudrie, Muscadet Sèvre et Main Sur Lie, Loire Valley, France 2022



Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Arnot -Roberts, Rosé, California 2022



Seared Filet of Beef with Potato Gratin, Harissa Roasted Cauliflower, Romesco and Wild Mushroom Essence

Tempos Vega Sicilia, Alión, Ribera del Duero, Spain 2019



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*