

# CHEF GARY DANKO'S TASTING MENU



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

*Domaine Dampt, Forneaux 1er cru, Chablis, Burgundy, France 2015*



**Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce**

*Weszele, Grüner Veltliner, Langenlois, Kamptal, Austria 2020*



**Seared Filet of Beef with Soy Mustard Glaze, Eggplant-Shiitake Marmalade, with Potato Gratin, Haricot Vert, and Roasted Pearl Onions**

*Mt. Brave, Cabernet Sauvignon, Mt. Veeder, Napa Valley, California 2018*



**A Selection of Farmhouse and Artisanal Cheeses**

*Domaine Huet, Le Mont, Vouvray, Moelleux, Loire Valley, France 2018*



**Baked Chocolate Soufflé with Two Sauces**

*Rare Wine Co, Vinhos Barbeito, Special Reserve, Boston Historic Series MV*



**5 Course Tasting Menu \$160**

**Wine Pairing \$115**

*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*