

# CHEF GARY DANKO'S TASTING MENU



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

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



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

*Arnot -Roberts, Rosé, California 2022*



**Filet of Beef with Potato Gratin, Romanesco Cauliflower, Spring Onion, Cauliflower Puree, and Wild Mushroom Essence**

*R. López de Heredia, Viña Tondonia, Reserva, Rioja, Spain 2011*



**A Selection of Farmhouse and Artisanal Cheeses**

*Dom Pérignon, Champagne, France 2013*



**Baked Chocolate Soufflé with Two Sauces**

*Rare Wine Co, Vinhos Barbeito, Boston Bual Historic Series, Madiera, Portugal MV*



**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*