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

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.