

CHEF GARY DANKO'S TASTING MENU



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

Domaine Vocoret & Fils, Les Vaillons 1er Cru, Vieilles Vignes, Chablis, Burgundy, France 2017



Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Alzinger, Grüner Veltliner, Dürnstein, Federspiel, Wachau, Austria 2021



Seared Filet of Beef with Potato Gratin, Brussels Sprouts, Blue Cheese Butter, and Shallot Marmalade

Corison, Cabernet Sauvignon, St. Helena, California 2018



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 2007



5 Course Tasting Menu \$170

Wine Pairing \$130

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 7% surcharge is added for San Francisco Employer Mandates