

CHEF GARY DANKO'S TASTING MENU



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

Laurent Tribut, Chablis, Burgundy, France 2018



Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Alzinger, Grüner Veltliner, Ried Mühlpoint, Wachau, 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, Mount Veeder, Napa Valley, California 2018



A Selection of Farmhouse and Artisanal Cheeses

Dr. Loosen, Riesling, Auslese, Ürziger Würzgarten, Mosel, Germany 2017



Baked Chocolate Soufflé with Two Sauces

Niepoort, Colheita, Portugal 2009



5 Course Tasting Menu \$165

Wine Pairing \$125

*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*