

# CHEF GARY DANKO'S TASTING MENU



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

*Domaine Dampf, Bougros, Chablis, Grand Cru, Burgundy, France 2019*



## 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*