

# 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, Erdener Treppchen, Mosel, Germany 2020*



**Baked Chocolate Soufflé with Two Sauces**

*Niepoort, Colbeita, 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*