

# 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**

*Mount Veeder, Cabernet Sauvignon, Napa Valley, California 2017*



**A Selection of Farmhouse and Artisanal Cheeses**

*Moulin Touchais, Coteaux du Layon, Loire Valley, France 1997*



**Baked Chocolate Soufflé with Two Sauces**

*Niepoort, Colheita, Portugal 2009*



**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*