

# CHEF GARY DANKO'S TASTING MENU



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

*Domaine Dampf, Fourchaume 1er Cru, Chablis, Burgundy, France 2019*



## Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

*Nikolaibof, Grüner Veltliner, 'Hefeabzug,' Wachau, Austria 2020*



## Seared Filet of Beef with Soy Mustard Glaze, Eggplant-Shiitake Marmalade, with Potato Gratin, Haricot Vert, and Roasted Pearl Onions

*Keenan, Cabernet Sauvignon, Napa Valley, California 2012*



## A Selection of Farmhouse and Artisanal Cheeses

*Moulin Touchais, Coteaux du Layon, Loire Valley, France 1979*



## Baked Chocolate Soufflé with Two Sauces

*Niepoort, Colbeita, Portugal 2007*



**5 Course Tasting Menu \$167**

**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*