

CHEF GARY DANKO'S TASTING MENU



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

Domaine Vocoret, Chablis, Les Vaillons, Premier Cru, Burgundy, France 2017



Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Alzinger, Grüner Veltliner, Dürnstein, Federspiel, Wachau, Austria 2022



Seared Filet of Beef with Potato Gratin, Broccoli, Miso Butter, and Wild Mushroom Essence

Corison, Cabernet Sauvignon, Napa Valley, California 2018



A Selection of Farmhouse and Artisanal Cheeses

Moulin Touchais, Coteaux du Layon, Loire Valley, France 1992



Baked Chocolate Soufflé with Two Sauces

Niepoort, Colheita, Portugal 2009



5 Course Tasting Menu \$170

Wine Pairing \$130

Consuming raw or undercooked meats, poultry, produce, 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