CHEF GARY DANKO’S TASTING MENU

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

Domaine Dampé, 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 Potato Gratin, Haricot Vert, Roast Tomato-Corn Relish and Basil Butter

Corison, Cabernet Sauvignon, St. Helena, Napa Valley, California 2018

A Selection of Farmhouse and Artisanal Cheeses

Moulin Touchais, Coteaux du Layon, Loire Valley, France 1994

Baked Chocolate Soufflé with Two Sauces

Niepoort, Colheita, 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