

## CHEF GARY DANKO'S TASTING MENU



**Glazed Oysters with Osetra Caviar, White Asparagus, Leeks and Lettuce Cream**

*Txakolina, Talai Berri, Finca Jakue, Getariako, Basque Country, Spain 2014*



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

*Rosé of Tibouren, Clos Cibonne, Cru Classé, Côtes de Provence, France 2015*



**Seared Filet of Beef with Potato Gnocchi, Olive Oil, Swiss Chard and Stilton Butter**

*Cabernet Sauvignon Blend, Tenuta di Arcanum, il Fauno, Tuscany, Italy 2006*



**A Selection of Farmhouse and Artisanal Cheeses**

*Grenache Blanc, Domaine Fontanel, Rivesaltes Ambre, Roussillon, France 2003*



**Lemon Soufflé Cake with Crème Fraîche Panna Cotta and Raspberry Sorbet**

*Riesling, Cloudy Bay, Late Harvest, Marlborough, New Zealand 2008*



**5 Course Tasting Menu \$124**

**Wine Pairing \$90**