

CHEF GARY DANKO'S TASTING MENU



Glazed Oysters with Osetra Caviar, Salsify, Leeks and Lettuce Cream

Txakolina, Talai Berri, Finca Jakue, Getariako, Basque Country, Spain 2016



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

Black Muscat, Philip Togni, Ca' Togni, Napa Valley, California 2008



Roasted Pears with Gingerbread and Nutmeg Ice Cream

Muscadelle, Chambers, Rosewood Vineyards, Rutherglen, Victoria, Australia MV



5 Course Tasting Menu \$128

Wine Pairing \$95