

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

Grechetto Blend, Paolo Bea, Santa Chiara Vigneto Pagliaro, Umbria, Italy 2012



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

Cabernet Sauvignon, Crosby Roamann, Crosby's Reserve, Napa Valley, California 2011



A Selection of Farmhouse and Artisanal Cheeses

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

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 5% surcharge is added for San Francisco Employer Mandates