

# CHEF GARY DANKO'S TASTING MENU



## Glazed Oysters with Osetra Caviar, Zucchini Pearls, Leeks and Lettuce Cream

*Txakolina, Talai Berri, Finca Jakue, Getariako, Basque Country, Spain 2015*



## 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**