

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 2016



Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

Rosé of Tibouren, Clos Cibonne, Cru Classé, Côtes de Provence, France 2016



Seared Filet of Beef with Cumin Potatoes, Swiss Chard, Tomato-Corn Relish and Basil Butter

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



A Selection of Farmhouse and Artisanal Cheeses

Grenache Blanc, Domaine Fontanel, Rivesaltes Ambre, Roussillon, France 2007



Lemon Soufflé Cake with Crème Fraîche Panna Cotta and Raspberry Sorbet

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



5 Course Tasting Menu \$134

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*