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 2018*

Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

*Rosé of Tibouren, Clos Cibonne, Cuvée Vignettes, Cru Classé, Côtes de Provence, France 2017*

Seared Filet of Beef with Yukon Potatoes, Swiss Chard, Bordelaise Butter and Cassis-Shallot Marmalade

*Cabernet Sauvignon Blend, Cain Concept, The Benchland, Napa Valley, California 2011*

A Selection of Farmhouse and Artisanal Cheeses

*Grenache Blanc, Domaine Fontanel, Rivesaltes Ambre, Roussillon, France 2008*

Baked Chocolate Soufflé with Two Sauces

*Monastrell, Bodega Olivarres, Late Harvest, Jumilla, Spain 2016*

5 Course Tasting Menu $143

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