

# CHEF GARY DANKO'S TASTING MENU



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

*Melon de Bourgogne, Domaine de la Pépière, La Pépie, Muscadet Sévre et Maine, Loire Valley, France 2016*



## Horseradish Crusted Salmon Medallion with Dilled Cucumbers and Mustard Sauce

*Malvasia, Caravaggio, Infatata, Salina, Sicily, Italy 2016*



## 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

*Tawny Port, Quinta do Noval, Douro Valley, Portugal MV*



## Lemon Soufflé Cake with Crème Fraîche Panna Cotta and Raspberry Sorbet

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



**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*