

CHEF GARY DANKO'S TASTING MENU



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

Melon de Bourgogne, Domaine de la Pépière, La Pépie, Muscadet Sèvre et Maine, Loire Valley, France 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 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