

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

Chenin Blanc, Musset-Roullier, Moelleux, La Royauté, Anjou Coteaux de la Loire, France 2017



Baked Chocolate Soufflé with Two Sauces

Monastrell, Bodega Olivares, Late Harvest, Jumilla, Spain 2016



5 Course Tasting Menu \$149

Wine Pairing \$110

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