

CHEF GARY DANKO'S TRUFFLE MENU



Poached Farm Egg with Veal Marmalade, Parmesan, Brioche Crouton and Burgundy Truffles

Malvasia, Fontana Candida, Luna Mater, Frascati Superiore Riserva, Lazio, Italy 2012



Seared Scallops with Roasted Red Pumpkin, Apple, Cabbage Compote and Alba White Truffles

Chardonnay, Lucien Le Moine, Les Réversées Premier Cru, Beaune, Burgundy, France 2006



Herb Crusted Loin of Lamb with Farro, Parsnip Purée, Rainbow Carrots, Medjool Dates and Burgundy Truffles

Nebbiolo, Conti Sertoli Salis, Valtellina Superiore, Corte della Meridiana, Valtellina, Lombardy, Italy 1990



A Selection of Farmhouse and Truffled Artisanal Cheeses

Grenache, Mas Amiel, Maury, Rousillon, France 1990



Chestnut Cremeux with Spiced Honey Cake, Molasses Custard and Brown Butter Ice Cream

Sauternes, Château de Fargues, Lur Saluces, Sauternes, Bordeaux France 2006
Sauternes, Châteu d'Yquem, Premier Cru Superior, Bordeaux, France 1997 (supplement \$50)



5 Course Truffle Tasting Menu \$208

Wine Pairing \$140

*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*