

## CHEF GARY DANKO'S TRUFFLE MENU



**Poached Farm Egg with Parmigiano-Reggiano, Chanterelle Mushrooms and Alba White Truffles**

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



**Seared Sea Scallops with Black Trumpet Mushrooms, Parsnip Gratin and Burgundy Truffles**

*Chardonnay Blend, Domaine Zind Humbrecht, The Zind, Alsace, France 2012*



**Roasted Quail Stuffed with Mushrooms, Truffled Corn Bread and Foie Gras  
with Pumpkin Orzo, Glazed Apples and Burgundy Truffles**

*Barbaresco, Albino Rocca, Brich Ronchi, Piedmont, Italy 2004*



**A Selection of Farmhouse and Truffled Artisanal Cheeses**

*Madeira, D'Oliveiras, Colheita, Portugal 1995*



**Black Truffle Crèmeux with Shortbread Cookies and Tahitian Vanilla Cream**

*Sauternes, Château Rieussec, Premier Cru, Bordeaux, France 2005*

*Sauternes, Château d'Yquem, Premier Cru Superior, Bordeaux, France 1998 (supplement \$50)*



**5 Course Truffle Tasting Menu \$240**

**Wine Pairing \$140**

**Premium Wine Pairing \$225**

*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*