

CHEF GARY DANKO'S TASTING MENU



Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream

Etienne Sauzet, Bourgogne Aligoté, Burgundy, France 2021



Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Mustard Sauce

Arnot-Roberts, Rosé, California 2022



Filet of Beef with Potato Gratin, Romanesco, Cippolinis, Chimichurri, and Mushroom Essence

López de Heredia, Viña Tondonia, Reserva, Rioja, Spain 2012



A Selection of Farmhouse and Artisanal Cheeses

Veuve Clicquot Ponsardin, La Grande Dame, Champagne, France, Brut, Reims 2012



Baked Chocolate Soufflé with Two Sauces

Rare Wine Co, Bual, Vinhos Barbeito, Special Reserve, Boston Historic Series, Madeira MV



5 Course Tasting Menu \$173

Wine Pairing \$135

Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 7% surcharge is added for San Francisco Employer Mandates