

# CHEF GARY DANKO'S TASTING MENU



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

*Louis Michel, Chablis, Burgundy, France 2022*



**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**

*Moulin Touchais, Coteaux du Layon, France 2002*



**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*