

# CHEF GARY DANKO'S TASTING MENU



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

*Ameztoi, Primus, Getariako Txakolina, Basque Country, Spain 2023*



**Horseradish Crusted Salmon Medallion with Dilled Cucumbers, and Mustard Sauce**

*Arnot-Roberts, Rosé, California 2023*



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

*Anakota, Cabernet Sauvignon, Helena Montana Vineyard, Knights Valley, Sonoma County, CA 2011*



**A Selection of Farmhouse and Artisanal Cheeses**

*Billecart-Salmon, Nicolas François, Mareuil-sur-Aÿ, Champagne, France 2012*



**Baked Chocolate Soufflé with Two Sauces**

*Niepoort, Colheita, Portugal 2009*



**5 Course Tasting Menu \$178**

**Wine Pairing \$140**

*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*