

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, King Trumpet Mushrooms, and Bone Marrow Bearnaise

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-Aj, 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