

CHEF GARY DANKO'S TASTING MENU

¤¤

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

Lagar de Fornelos, Lagar de Cervera, Albariño, Rías Baixas, Spain 2024

¤¤

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

Château Pradeaux. Rosé, Bandol, Provence, France 2024

¤¤

Filet of Beef with Potato Gratin, King Trumpet Mushrooms, and Bone Marrow Bearnaise

Stonestreet Estate Vineyards, Cabernet Sauvignon, Alexander Valley, California 2019

¤¤

A Selection of Farmhouse and Artisanal Cheeses

Krug, Grande Cuvée, 171 ème, Reims, Champagne, France, Brut MV

¤¤

Baked Chocolate Soufflé with Two Sauces

Niepoort, Colheita, Portugal 2009

¤¤

5 Course Tasting Menu \$185

Wine Pairing \$149

A 7% surcharge is added for San Francisco Employer Mandates

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.