

CHEF GARY DANKO'S TASTING MENU



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

Domaine de la Géraudrie, Muscadet Sèvre et Main Sur Lie, Loire Valley, France 2023



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

R. López de Heredia, Viña Tondonia, Reserva, Rioja, Spain 2011



A Selection of Farmhouse and Artisanal Cheeses

Krug, Grande Cuvée, 169 ème, Reims, Champagne, France MV



Baked Chocolate Soufflé with Two Sauces

Warre's, Late Bottled Vintage, Portugal 2009



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