Chef Gary Danko's Tasting Menu

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

Domaine Jean-Marc Pillot, Bourgogne Blanc, Les Hauts des Champs, Burgundy, France 2024

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

Rosé of Mourvèdre, Bedrock Wine Co. Ode to Lulu, California 2025

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

Philip Togni, Cabernet Sauvignon, Tanbark Hill, Napa Valley, California 2022

A Selection of Farmhouse and Artisanal Cheeses

Laurent Perrier, Grand Siècle Itération N°27, Tours-sur-Marne, Champagne, France, Brut MV

Baked Chocolate Soufflé with Two Sauces

Rare Wine Co, Vinhos Barbeito, Special Reserve, Boston Bual, Madeira, Portugal

5 Course Tasting Menu $189

Wine Pairing $159

RELAIS & CHATEAUX

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.