

# 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**

*Arnot-Roberts, Rosé of Touriga Nacional, California 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<sup>ème</sup>, Reims, Champagne, France, Brut MV*



**Baked Chocolate Soufflé with Two Sauces**

*Niepoort, Colheita, Portugal 2009*



**5 Course Tasting Menu \$178**

**Wine Pairing \$140**

***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.*