

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 2022



Filet of Beef with Potato Gratin, Romanesco, Cippolinis, Chimichurri, and Mushroom Essence

Château Lassègue, Grand Cru Classé, Saint-Émilion, Bordeaux, France 2013



A Selection of Farmhouse and Artisanal Cheeses

Krug, Grande Cuvée, 171 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