

# CHEF GARY DANKO'S TASTING MENU

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

*Trimbach, Pinot Blanc, Alsace, France 2023*

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

*Château Pradeaux. Rosé, Bandol, Provence, France 2024*

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

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

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**Baked Chocolate Soufflé with Two Sauces**

*Niepoort, Colheita, Portugal 2009*

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**4 Course Tasting Menu \$158**

**Wine Pairing \$125**

***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.*