

# 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 \$165**

**Wine Pairing \$139**

***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.*