

CHEF GARY DANKO'S TASTING MENU



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

Domaine de la Géraudrie, Muscadet Sévre et Main Sur Lie, Loire Valley, France 2022



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

R. López de Heredia, Viña Tondonia, Reserva, Rioja, Spain 2011



A Selection of Farmhouse and Artisanal Cheeses

Dom Pérignon, Champagne, France 2013



Baked Chocolate Soufflé with Two Sauces

Rare Wine Co, Vinhos Barbeito, Boston Bual Historic Series, Madiera, Portugal MV



5 Course Tasting Menu \$170

Wine Pairing \$130

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