

# CHEF GARY DANKO'S TASTING MENU



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

*Jolie-Laide, Melon de Bourgogne, Chalone, Monterey, California 2025*



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

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



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

*Anakota, Cabernet Sauvignon, Knights Valley, Sonoma County, California 2022*



**A Selection of Farmhouse and Artisanal Cheeses**

*Krug, Grande Cuvée, 172 ème, Reims, Champagne, France, Brut MV*



**Baked Chocolate Soufflé with Two Sauces**

*Niepoort, Colbeita, Portugal 2009*



**5 Course Tasting Menu \$185**

**Wine Pairing \$149**



***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.*