

CHEF GARY DANKO'S TASTING MENU



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

Jolie-Laide, Aligoté, Sonoma County, California 2025



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

Château Pradeaux, Rosé, Bandol, Provence, France 2025



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

Philip Togni, Cabernet Sauvignon, Tanbark Hill, Napa Valley, California 2022



A Selection of Farmhouse and Artisanal Cheeses

Pierre Péters, Cuvée de Réserve, Blanc de Blancs, Le Mesnil-sur-Oger Grand Cru, Champagne, France, Brut NV



Baked Chocolate Soufflé with Two Sauces

Rare Wine Co, Vinhos Barbeito, Special Reserve, Boston Bual, Madeira, Portugal



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.