



CHEF’S TASTING MENU
04.05.2026

“OYSTERS AND PEARLS”

*“Sabayon” of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Dashi Braised Santa Barbara Abalone “Tartelette,” Cured Watermelon Radishes
and Toasted Nori “Mayonnaise”
(60.00 supplement)*



GARDEN NANTES CARROT SALAD

*Carrot Top Infused “Crème Fraîche,” Thompson Green Grapes,
Cracked Caraway Seed “Crisp” and Wild Oxalis*



STONINGTON MAINE SEA SCALLOP “POÊLÉ”

*Spring Onion “Porridge,” Pickled Hakurei Turnips, Puffed Forbidden Black Rice
and “Olio Santo”*



NORWEGIAN HALIBUT “CUIT À LA VAPEUR”

*Melted Garden Baby Fennel, Watsonville Artichoke, Crispy “Brandade”
and Rumi Saffron Emulsion*



“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter



DEVIL’S GULCH RANCH RABBIT “BALLOTINE”

*Bantam Hen Egg “Mousse,” Sacramento Delta Green Asparagus, Garden Purslane
and Preserved Ramp “Hollandaise”*

or

“MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmigiano Reggiano and Shaved Perigord Black Winter Truffles
(160.00 supplement)*



HERB ROASTED “PRIME RIB” OF ELYSIAN FIELDS FARM LAMB

*Wild Oregon Black Trumpet Mushroom “Tapenade,” Garden Sugar Snap Pea “à la Plancha,”
“Boudin Noir” and “English Thyme Jus”*

or

JAPANESE MIYAZAKI WAGYU

*Garden Swiss Chard “Gratin,” “Pommes Purée,” Marcho Farms “Ris de Veau,”
New Zealand Spinach Leaves and “Sauce Bordelaise”
(135.00 supplement)*



PLEASANT RIDGE RESERVE CHEESE “TERRINE”

Garden Celery Branch and Frisée Lettuce



MONTICELLO FARMS RED RHUBARB “MEDLEY”

Rhubarb “Sorbet,” Tahitian Vanilla “Crèmeux,” Almond “Joconde” and Rhubarb-Timut Reduction



“MIGNARDISES”