



CHEF’S TASTING MENU
04.15.2026

“OYSTERS AND PEARLS”

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Alaskan King Crab “Tartelette,” Dill Infused “Crème Fraiche,” Pickled Granny Smith Apple
and Ruby Beet “Vinaigrette”
(60.00 supplement)*

GARDEN SPRING ONION MEDLEY

*Compressed Pink Rhône Little Gem Lettuce, Sweet Onion “Panna Cotta,”
Marinated Aptos Farm Kiwi and Green Garlic Dressing*

“PEAS AND CARROTS”

*Pacific Yellowtail Tartare, Garden Sugar Snap Pea, Nantes Carrot
and “Paloise Gastrique”*

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

*Creamed Basmati Rice, Sweetheart Farms White Asparagus “à la Plancha,”
Meyer Lemon “Confit” and Lemongrass Emulsion*

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

*Watercress “Coulis,” Black Trumpet Mushroom “Croquette,” Garden Hakurei Turnips
and Forest Mushroom “Jus Gras”*

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

*Rancho Gordo Midnight Black Bean “Hummus,” Garden Green Asparagus Falafel, Cured Radishes
and Crushed Spanish Caper Sauce*

or

“STEAK AND EGGS”

*Japanese Miyazaki Wagyu, Egg Yolk “Gnocchi,” Wilted Wild Ramp
and “Hobbs’ Bacon Jus”
(135.00 supplement)*

PLEASANT RIDGE RESERVE “GRILLED CHEESE”

with Creamy Tomato “Mousseline”

RED RHUBARB “GELÉE”

Whipped Young Ginger Ganache and Brown Sugar Crumble

YOUNG COCONUT SORBET

Seasoned Golden Pineapple with Garden Lime

K+M CHOCOLATE “VELOUTÉ”

Cocoa-Almond “Sablé” and Rich Chocolate Sauce

“MIGNARDISES”