



CHEF’S TASTING MENU
07.11.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Applewood Smoked Pacific Yellowtail, Spanish Caper “Mayonnaise”
and “Everything Bagel Tuile”
(60.00 supplement)

Compressed Summer Melon Salad

Feta Cheese “Panna Cotta,” English Walnut-Ibérico Jamón Crumble, Garden Spearmint
and Australian Finger Lime Dressing

Hokkaido Sea Scallop “Sashimi”

White Sesame Seed “Coulis,” Garden Cucumbers, Puffed Tapioca
and Aged Ponzu “Gel”

Sautéed Fillet of Norwegian Halibut

Garden Cherry Tomatoes, Roasted Patty Pan Squash, Fragrant Basils
and Tomato Vine “Nage”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Liberty Farms Pekin Duck

Brentwood Yellow Corn Kernels, Roasted Wild Oregon Chanterelle Mushrooms,
Cured Hakurei Turnips and Brown Butter “Gastrique”

or

“Mac and Cheese”

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

Herb Roasted “Prime Rib” of Elysian Fields Farm Lamb

“Cassoulet” of Summer Pole Beans, Crispy Garden Broccoli “Dumpling,” Alyssum Blossoms
and “Whole Grain Mustard Jus”

or

Japanese Miyazaki Wagyu

La Ratte Potato “Hash,” “Boudin Noir,” Sunny Side Up Quail Egg
and “A1 Steak Sauce”
(135.00 supplement)

Andante Dairy Etude Cheese “Gougère”

with Australian Black Winter Truffle “Fondue”

Jacobsen Orchards Double Jewel Peaches

White Verjus “Gelée” and Crystallized Almonds

Mascarpone Cheese Ice Cream

Garden Albion Strawberries and Sarawak Black Peppercorns

K+M Chocolate Swiss Roll

Caramelized Hazelnuts and Cocoa “Sablé”

“Mignardises”