



CHEF’S TASTING MENU
07.17.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Sacramento Delta Sturgeon, Yukon Gold Potato “Rösti,” Pickled Red Pearl Onion
and Garden Cutting Celery
(60.00 supplement)

Compressed Summer Melon Salad

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

Hawaiian Bigeye Tuna Tartare

Marinated Sungold Tomatoes, Garden Serpent Cucumbers, Fragrant Basils
and Yellow Taxi Tomato “Vierge”

Sweet Butter Poached Nova Scotia Lobster

Brentwood Yellow Corn “Relish,” Cured Watermelon Radishes
and “Pimentón Reduction”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

“Cassoulet” of Summer Pole Beans, Hakurei Turnips, Nasturtium Shoots
and Whole Grain Mustard Sauce

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

Roasted “Ronde de Nice” Squash, Niçoise Olive “Toast,” “Boudin Noir”
and “Za’atar Jus”

or

Japanese Miyazaki Wagyu

Garden Elephant Garlic “Pudding,” Bantam Hen Egg Yolk “Gnocchi,”
Mount Shasta Chanterelle Mushroom and “Béarnaise Gastrique”
(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

Kendall Farms “Crème Fraîche” Sherbet

with Garden Albion Strawberries

K+M Chocolate Swiss Roll

Caramelized Hazelnuts and Cocoa “Sablé”

“Mignardises”