



CHEF’S TASTING MENU
07.19.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Hawaiian Bigeye Tuna Tartare, Bantam Hen Egg “Terrine”
and “Sauce Tonnato”
(60.00 supplement)

Garden Cherry Tomato Salad

Garden Elephant Garlic “Panna Cotta,” Pickled Green Tomato, Fragrant Basils
and Toasted “Pain de Campagne Tuile”

Hokkaido Sea Scallop “à la Plancha”

Brokaw Avocado “Mousse,” Garden Gimlet Cucumbers, Puffed Forbidden Black Rice
and Sweet Dill “Vierge”

Sautéed Fillet of Mediterranean “Loup de Mer”

Wild Oregon Morel Mushroom “Tapenade,” Hakurei Turnips, Nasturtium Shoots
and “Dijonnaise Mousseline”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Liberty Farms Pekin Duck

Wilted Arrowleaf Spinach, Brentwood Yellow Corn Kernels, Garden New Zealand Spinach Leaves
and “English Thyme Jus”
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

Sweet Pepper “Caponata,” Crispy Chickpea “Panisse,” Garden Fairytale Eggplant
and “Pimentón Reduction”
or

Japanese Miyazaki Wagyu

Jacobsen Orchards Squash Blossom “Farci,” Cured Garden Patty Pan Squash
and Crushed Spanish Caper “Bouillon”
(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 70% Peruvian Chocolate

Pearson Farms Pecan “Financier” and Bitter Cocoa “Ganache”

“Mignardises”