



CHEF’S TASTING MENU
07.21.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Sacramento Delta Sturgeon, Pickled Garden Cucumbers and Sweet Dill “Mayonnaise”
(60.00 supplement)

Garden Tomato Salad

Cherry Tomatoes, Garden Elephant Garlic “Panna Cotta,” Yellow Taxi Tomato “Coulis,”
Fragrant Basils and “Pain de Campagne Tuile”

Pacific Shima Aji Tartare

Young Coconut “Pudding,” Puffed Forbidden Black Rice, Garden Spearmint
and Watermelon “Gazpacho”

Sweet Butter Poached Nova Scotia Lobster

Mount Shasta Chanterelle Mushroom “Tapenade,” Bantam Hen Egg Yolk “Gnocchi,”
Malabar Spinach Leaves and “Vin Jaune” Emulsion

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Rancho Gordo Pinquito Beans, Squab “Confit Croquette” and Whole Grain Mustard Reduction
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

Brentwood Yellow Corn “Salsa,” Charred Baby Corn, Cured Garden Radishes
and “Chimichurri Jus”
or

Japanese Miyazaki Wagyu

Koshihikari Rice “Porridge,” Preserved Mustard Greens, Squash Blossom “Dumpling”
and Charred Eggplant “Bouillon”
(135.00 supplement)

Quesería 1605 Manchego Cheese

Cerignola Olive “Toast,” Garden Bronze Fennel and “Sauce Romesco”

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”