



CHEF’S TASTING MENU
07.22.2026

“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”

Grilled Fillet of Pacific Shima Aji

Young Coconut “Pudding,” Cured Garden Radishes, Puffed Tapioca
and Watermelon “Vierge”

Sweet Butter Poached Nova Scotia Lobster

“Pommes Purée,” Nantes Carrots, Broccoli “Confetti”
and Tarragon “Beurre Blanc”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Buttered Popcorn Grits, Preserved Garden Mustard Greens, Compressed Hakurei Turnips
and Hobbs’ Bacon “Bouillon”

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 Garden Patty Pan Squashes, Morel Mushroom “Farci,” Sunflower Sprouts
and “Za’atar Jus”

or

Japanese Miyazaki Wagyu

Braised Snake River Farms Short Rib “Ravioli,” White Pearl Onion “Confit,”
Garden Sylvetta Arugula Leaves and Caramelized Onion “au Jus”
(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”