



CHEF’S TASTING MENU
07.23.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Salmon Creek Pork Jowl “Rillettes,” Garden Cutting Celery
and Bantam Hen Egg “Gribiche”
(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 Yellowtail

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

Sweet Butter Poached Nova Scotia Lobster

“Pommes Purée,” Nantes Carrots, Preserved Meyer Lemon
and Vadouvan Curry Emulsion

“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 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 Garden Patty Pan Squashes, Morel Mushroom “Farci,” Sunflower Sprouts
and “Crushed Spanish Caper 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”