



CHEF’S TASTING MENU
07.24.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Salmon Creek Kurobuta 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”

Pacific Yellowtail Sashimi

Brokaw Avocado “Mousse,” Cured Garden Cucumbers, Sweet Dill “Arlette,”
and Green Sorrel “Vierge”

Sweet Butter Poached Nova Scotia Lobster

Fork Crushed Garden Fingerling Potatoes, Crispy Cipollini Onion, Nasturtium Shoots
and “Crème de Homard”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Liberty Farms Pekin Duck

Poached Garden Pink Lady Apples, Whipped Kendall Farms “Crème Fraîche,”
Duck “Confit Croquette” and Barrel Aged Whiskey “Gastrique”
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

Garden Italian Eggplant “Royale,” Brentwood Yellow Corn Kernels, Pickled Hakurei Turnip
and Whole Grain Mustard Sauce
or

Japanese Miyazaki Wagyu

Jacobsen Orchards Zephyr Squash Blossom “Farci,” Roasted “Ronde de Nice” Squash,
Garden Sylvestra Arugula and “Marsala 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”