



CHEF’S TASTING MENU
07.27.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Japanese Bluefin Tuna “Pavé,” Bantam Hen Egg “Terrine”
and “Sauce Tonnato”
(60.00 supplement)

Garden Cucumber Salad

Hawaiian Heart of Peach Palm “Falafel,” Whipped “Labneh,” Sunflower Sprouts
and “Paloise” Dressing

Hokkaido Sea Scallop “Tataki”

Cured Garden Radishes, Puffed Forbidden Black Rice, Shiso Leaves
and Cantaloupe “Gazpacho”

Sautéed Fillet of Norwegian Halibut

Crispy “Brandade,” Mount Shasta Chanterelle Mushrooms, Wilted Arrowleaf Spinach
and “Sauce Vin Blanc”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

White Wine Poached Garden Pink Lady Apples, Cutting Celery and “Calvados 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

Wild Oregon Morel Mushrooms, Brentwood Yellow Corn Kernels, “Boudin Noir”
and “Whole Grain Mustard Jus”
or

Japanese Miyazaki Wagyu

Jacobsen Orchards Zephyr Squash Blossom “Farci,” Cherry Tomatoes
Garden Sylvetta Arugula and “English Thyme Jus”
(135.00 supplement)

Quesería 1605 Manchego Cheese

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

Peach Leaf “Bavarois”

Jacobsen Orchards Peach “Medley” and Verjus “Gelée”

Kendall Farms “Crème Fraîche” Sherbet

with Garden Albion Strawberries

K+M 70% Peruvian Chocolate

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

“Mignardises”