



CHEF’S TASTING MENU
07.29.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Sacramento Delta Sturgeon, Garden Little Gem Lettuce and Cutting Celery
(60.00 supplement)

Garden Cucumber Salad

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

Grilled Fillet of Pacific Shima Aji

Cured Garden Radishes, Flavor Gator Plumcot “Coulis,” Crispy Shiso Leaves
and Toasted White Sesame Seed “Vierge”

Sweet Butter Poached Nova Scotia Lobster

Preserved Garden Green Tomatoes, Genovese Basil “Dumpling”
and Early Girl Tomato “Mousseline”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Garden Baby Corn “Corn Dog,” Puffed Sorghum, Malabar Spinach Leaves
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

Jacobsen Orchards Zephyr Squash Blossom “Farci,” “Pommes Purée,”
Mount Shasta Chanterelle Mushroom and “Meyer Lemon Jus”
or

Japanese Miyazaki Wagyu

Black Elephant Garlic “Spätzle,” Garden Broccoli “Confetti”
and Charred Eggplant “Bouillon”
(135.00 supplement)

“Henri Hutin Brie Couronne”

Cerignola Olive “Toast” 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”