



CHEF’S TASTING MENU
07.30.2026

“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,” Koshihikari Rice “Porridge”
and Preserved Garden Mustard Greens
(60.00 supplement)

Garden Cucumber Salad

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

Grilled Hawaiian Bigeye Tuna

Brokaw Avocado “Mousse,” Compressed Summer Melons, Cured Garden Radishes
and Young Ginger “Vierge”

Nova Scotia Lobster

Buttered Popcorn Grits, Marinated Garden Sungold Tomatoes, Fragrant Basils
and Creamy Lobster Broth

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Melted Savoy Cabbage, Poached Garden Pink Pearl Apple, Hakurei Turnips
and Brown Butter Emulsion

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

“Pommes Écrasées,” Roasted “Ronde de Nice” Squashes, Wild Oregon Morel Mushroom “Farci”
and Forest Mushroom “Jus Gras”

or

Japanese Miyazaki Wagyu

Bantam Hen Egg “Purée,” Corned Marcho Farms Veal Tongue, Crispy Cipollini Onion
and “Béarnaise Gastrique”
(135.00 supplement)

Quesería 1605 Manchego Cheese

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”