



CHEF’S TASTING MENU
08.02.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Scottish Sea Trout “Chaud-Froid,” Bantam Hen Egg “Mousse”
and Sweet Dill “Arlette”
(60.00 supplement)

Garden Cucumber Salad

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

Hokkaido Sea Scallop “à la Plancha”

Marinated Garden Cherry Tomatoes, Fragrant Basils
and Green Tomato “Vierge”

Sautéed Fillet of Norwegian Halibut

Wild Oregon Chanterelle Mushroom “Tapenade,” Crispy “Brandade,” Garden Nasturtium Shoots
and Brentwood Yellow Corn “Mousseline”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Amish Green Circle Poularde

K&J Orchards Morettini Pear, Belgian Endive “Marmalade,” Toasted English Walnuts
and Aged Balsamic Reduction

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,” Charred Eggplant “Béchamel,”
Chickpea “Panisse” and “Meyer Lemon Jus”

or

Japanese Miyazaki Wagyu

“Pommes Anna,” Garden Elephant Garlic “Coulis,” Caramelized Cipollini Onion
and “Bordelaise Vinaigrette”
(135.00 supplement)

Quesería 1605 Manchego Cheese

Cerignola Olive “Toast” and “Sauce Romesco”

K&J Orchards O’Henry Peaches

Brown Sugar Crumble and Tahitian Vanilla “Crèmeux”

Jacobsen Orchards Rose Geranium Ice Cream

with Toasted American Pistachio Granola

K+M 70% Peruvian Chocolate

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

“Mignardises”