



CHEF’S TASTING MENU
08.03.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Hawaiian Bigeye Tuna “Pavé,” Compressed Summer Melons
and Young Ginger “Gastrique”
(60.00 supplement)

Garden Cucumber Salad

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

Crispy Spanish Octopus

Buttered Popcorn Grits, Marinated Sungold Tomatoes, Fragrant Basils
and Early Girl Tomato “Mousseline”

Fillet of Pacific Shima Aji

“Pommes Purée,” Crispy Cipollini Onion, Nasturtium Shoots
and Crushed Spanish Caper “Bouillon”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Wilted Arrowleaf Spinach, Sunny Side Up Quail Egg, Hobbs’ Bacon “Tuile”
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

Paty Pan Squash “Farci,” Preserved Wild Ramps, Garden Sylvetta Arugula
and “Meyer Lemon Jus”

or

Japanese Miyazaki Wagyu

Forest Mushroom “Ravioli,” Pickled Garden Elephant Garlic
and “Bordelaise Consommé”
(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”