



CHEF’S TASTING MENU

08.06.2026

“Oysters and Pearls”

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

or

Regiis Ova Royal Ossetra Caviar

Santa Barbara Spot Prawn “Cocktail,” Bantam Hen Egg “Mousse”
and Pickled Garden Celeries
(60.00 supplement)

Garden Cucumber Salad

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

Hokkaido Sea Scallop “à la Plancha”

Compressed Summer Melons, Cured Garden Radishes
and Young Coconut “Pistou”

Sautéed Fillet of Pacific Shima Aji

Yellow Taxi Tomato “Coulis,” Marinated Garden Sungold Tomatoes, Fragrant Basils
and Early Girl Tomato “Mousseline”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Wild Oregon Chanterelle Mushroom “Tapenade,” Brentwood Yellow Corn Kernels,
Crispy Cipollini Onion and Forest Mushroom “Jus Gras”

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 Garden Patty Pan Squash, Grilled Little Gem Lettuce
and “Crushed Spanish Caper Jus”

or

Japanese Miyazaki Wagyu

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

Quesería 1605 Manchego Cheese

Cerignola Olive “Toast” and “Sauce Romesco”

Garden Strawberry “Île Flottante”

Tahitian Vanilla “Ganache” and Albion Strawberry Jelly

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”

