



CHEF’S TASTING MENU
08.09.2026

“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,” Whipped Kendall Farms “Crème Fraîche,”
Garden Cutting Celery and Pink Pearl Apple “Vierge”
(60.00 supplement)

Garden Cucumber Salad

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

Hokkaido Sea Scallop “à la Plancha”

Brokaw Avocado “Mousse,” Cured Garden Radishes, Puffed Forbidden Black Rice
and Lemongrass “Pistou”

Grilled Fillet of Pacific Yellowtail

Garden Romano Bean “Succotash,” Crispy Hominy “Beignet,” Nasturtium Shoots
and Brentwood Yellow Corn “Mousseline”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Caramelized Torpedo Shallot “Compote,” K&J Orchards Morettini Pear “Barquette,”
Compressed Frisée Lettuce and Pear Brandy 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

Garden Elephant Garlic “Pudding,” Squash Blossom “Frittata”, Marinated Sungold Tomatoes
and “English Thyme Jus”
or

Japanese Miyazaki Wagyu

“Pommes Écrasées,” Wilted Arrowleaf Spinach, Roasted Wild Oregon Chanterelle Mushrooms
and “Sauce Entrecôte”
(135.00 supplement)

Quesería 1605 Manchego Cheese

Cerignola Olive “Toast” and Garden Carmen Pepper “Romesco”

Garden Strawberry “Île Flottante”

Tahitian Vanilla “Crèmeux” and Jacobsen Orchards Lemon Verbena “Coulis”

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”

