



CHEF’S TASTING MENU
08.10.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Hokkaido Sea Scallop Crudo, Young Coconut “Pudding,” Puffed Forbidden Black Rice
and Garden Shiso “Vierge”
(60.00 supplement)

Garden Cucumber Salad

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

Crispy Spanish Octopus

Brentwood Yellow Corn Grits, Marinated Garden Tomatoes, Fragrant Basils
and “Crème de Tomates”

Sautéed Fillet of Pacific Yellowtail

Creamed Garden Summer Pole Beans, Patty Pan Squash, Preserved Meyer Lemon
and Spanish Caper “Bouillon”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Wild Oregon Chanterelle Mushrooms, Bantam Hen Egg Yolk “Gnocchi,” Wilted Arrowleaf Spinach
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

Garden Broccoli “Gratin,” Elephant Garlic “Purée,” Hakurei Turnips
and Lamb Reduction

or

Japanese Miyazaki Wagyu

Yukon Gold Potato “Confit,” Marcho Farms “Ris de Veau,” “Pommes Purée,”
Sylvetta Arugula Leaves and “Bordelaise Vinaigrette”
(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”

