



CHEF’S TASTING MENU
08.12.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Scottish Sea Trout Tartare, Bantam Hen Egg “Purée,” Brioche “Croûton”
and Garden Cutting Celery
(60.00 supplement)

Garden Heirloom Tomato Salad

Tomatoes: Apple Yellow, Brandywine, Candy Land, Cherry, Chocolate Sprinkles,
Coyote, Green Zebra, Indigo Kumquat, Mochi and Sungold
with “Ajo Blanco”

Grilled Fillet of Pacific Shima Aji

Brokaw Avocado “Mousse,” Cured Garden Cucumbers, Puffed Forbidden Black Rice
and Green Sorrel “Vierge”

Nova Scotia Lobster

Crispy Garden Elephant Garlic, Wild Oregon Chanterelle Mushroom “Tapenade”
and “Vin Jaune” Emulsion

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Amish Green Circle Poularde

“Cassoulet” of Garden Summer Pole Beans, Compressed Hakurei Turnips
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

Charred Eggplant “Panisse,” Whipped “Labneh,” Roasted Garden Patty Pan Squash
and “Za’atar Jus”

or

Japanese Miyazaki Wagyu

“Pommes Écrasées,” Corned Marcho Farms Veal Tongue, Caramelized Cippolini Onion
and “Béarnaise Gastrique”
(135.00 supplement)

Quesería 1605 Manchego Cheese

Cerignola Olive “Toast” and Devil’s Gulch Ranch Rabbit “Mortadella”

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”

