



CHEF’S TASTING MENU
08.20.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Sacramento Delta Smoked Sturgeon, Bantam Hen Egg “Terrine”
and Garden Baby Leeks “à la Vinaigrette”
(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”

Pacific Shima Aji Tartare

K&J Orchards Summer Flame Peach “Chutney,” Cured Garden Cucumbers
and Puffed Forbidden Black Rice

Sweet Butter Poached Nova Scotia Lobster

Wilted Arrowleaf Spinach, Wild Oregon Chanterelle Mushroom “Tapenade”
and Rumi Saffron Emulsion

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Wildflower Honey Lacquered Thomas Farms Squab

Red Wine Braised Red Cabbage, Poached Devoto Gardens Gravenstein Apple
and “Hobbs’ Bacon Jus”
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 Poblano Pepper “Béchamel,” Avocado Squash “à la Plancha,”
Crispy Garden Okra and Roasted Lamb Reduction
or

Japanese Miyazaki Wagyu

Elephant Garlic “Pudding,” Garden “Haricots Verts,” Marcho Farms “Ris de Veau”
and “Sauce Entrecôte”
(135.00 supplement)

Quesería 1605 Manchego Cheese

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

Jacobsen Orchards Fig Medley

Fig Leaf “Bavarois” and Brown Sugar “Tuile”

Rose Geranium Ice Cream

with Toasted American Pistachio Granola

K+M 70% Peruvian Chocolate

Pearson Farms Pecan “Financier” and Bitter Cocoa “Ganache”

“Mignardises”

