



CHEF’S TASTING MENU
09.02.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Salmon Creek Kurobuta Pork Jowl, Compressed Manila Mango,
Grilled Little Gem Lettuce and “Nuoc Cham Vierge”
(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 Roasted Shallot “Cheesecake”

Scottish Sea Trout “Chaud-Froid”

Bantam Hen Egg “Terrine,” Elephant Garlic “Melba”
and Garden Baby Leek “à la Vinaigrette”

Nova Scotia Lobster

Garden Fairytale Eggplant, Broccoli “Dumpling,” Sylvetta Arugula Leaves
and Charred Eggplant “Bouillon”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Wild Oregon Lobster Mushroom “Tapenade,” Hakurei Turnips
and Wilted Arrowleaf Spinach “Mousseline”
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 Summer Squash “Frittata,” Rumi Saffron Infused La Ratte Potato “Purée,”
“Boudin Noir” and Preserved Meyer Lemon “Gastrique”
or

Japanese Miyazaki Wagyu

Crispy Brokaw Avocado, Whipped “Labneh,” Cured Garden Cucumbers
and “Chimichurri Jus”
(135.00 supplement)

Quesería 1605 Manchego Cheese

Concord Grapes and Toasted Pine Nuts

Jacobsen Orchards Fig Medley

Fig Leaf “Bavarois” and Brown Sugar “Tuile”

Roasted Corn Silk Ice Cream

“Johnny Cake” and Noble Maple Syrup

K+M 70% Peruvian Chocolate

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

“Mignardises”

