



CHEF’S TASTING MENU
09.03.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Alaskan King Crab “Omelette,” Bantam Hen Egg “Mousse,” Compressed Frisée Lettuce
and Preserved Meyer Lemon Dressing
(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”

Grilled Fillet of Hawaiian Bigeye Tuna

Brokaw Avocado “Purée,” Hawaiian Heart of Peach Palm, Cured Cerignola Olives
and “Provençale Vinaigrette”

Nova Scotia Lobster

“Pommes Écrasées,” Garden Avocado Squash “à la Plancha,” Cipollini Onions “Rings”
and “Cornichon Beurre Blanc”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Liberty Farms Pekin Duck

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

Chickpea “Hummus,” Pickled Garden Fairytale Eggplant, Nantes Carrots,
“Boudin Noir” and “Za’atar Jus”
or

“Beets and Leeks”

Japanese Miyazaki Wagyu, Melted King Richards Leeks, Aged Beef Fat “Toast”
and Ruby Beet Reduction
(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”

