



CHEF’S TASTING MENU
09.04.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Alaskan King Crab “Boudin,” Garden Cutting Celery
and Sweet Dill Mayonnaise
(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”

Hawaiian Bigeye Tuna Tartare

Garden Carmen Pepper “Caponata,” Compressed Radishes, Cured Cerignola Olives
and Puffed Forbidden Black Rice

Sweet Butter Poached Nova Scotia Lobster

Wilted Arrowleaf Spinach, Wild Oregon Chanterelle Mushrooms, Pickled Fairytale Eggplants
and Crushed Spanish Caper “Bouillon”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Garden Elephant Garlic “Pudding,” Roasted Patty Pan Squash
and “English Thyme 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

Nantes Carrot “Mole,” Braised Lamb Cheek “Empanada,” Caramelized Cipollini Onion
and Whole Grain Mustard Sauce
or

“Steak and Salad”

Japanese Miyazaki Wagyu, Grilled Little Gem Lettuce, Brokaw Avocado “Mousse,” Garden Serpent Cucumbers,
Aged Beef Fat “Toast” and Thousand Island “Gastrique”
(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”

