



CHEF’S TASTING MENU
09.05.2026

“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”

Hokkaido Sea Scallop “à la Plancha”

Cured Garden Cucumbers, Whipped Kendal006C Farms “Crème Fraîche,” Puffed Forbidden Black Rice
and Schmitt Family Farms Pink Pearl Apple “Vierge”

Sautéed Fillet of Pacific Shima Aji

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 Amish Green Circle Poularde

Garden Carmen Pepper “Caponata,” Pickled Elephant Garlic
and “Moroccan Olive 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

Sunflower Seed “Toast,” Roasted Garden Avocado Squash, Nasturtium Shoots
and Za'atar Reduction

or

Japanese Miyazaki Wagyu

“Pommes Purée,” Red Wine Glazed Cipollini Onion, Crispy Marcho Farms “Ris de Veau”
and “Sauce Entrecôte”
(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”

