



CHEF’S TASTING MENU
09.07.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Sacramento Delta Sturgeon, Fork Crushed Bantam Hen Eggs
and Garden Cutting Celery
(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”

Brokaw Avocado “Mousse,” Cured Garden Cucumbers, Puffed Tapioca
and “Provençale Vinaigrette”

Sautéed Fillet of Pacific Yellowtail

Wild Oregon Chanterelle Mushroom “Tapenade,” Arrowleaf Spinach “Barbajuan,” Hakurei Turnips
and “Crème de Champignons”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Rancho Gordo Piquito Beans, Braised Hobbs’ Bacon, Garden Nasturtium Shoots
and Whole Grain Mustard Sauce

“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 Eggplant “Béchamel,” Roasted Avocado Squash, Crispy Chickpea “Panisse”
and “Meyer Lemon Jus”

Japanese Miyazaki Wagyu

“Pommes Écrasées,” King Richard Leeks, Caramelized Cipollini Onion, Watercress Leaves
and Sweet Onion “au 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”

