



CHEF’S TASTING MENU
09.09.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Crispy Salmon Creek Kurobuta Pork Jowl, King Richard Leek “à la Vinaigrette”
and Bantam Hen Egg “Mousse”
(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”

Pacific Yellowtail Sashimi

White Sesame Seed “Coulis,” Hawaiian Heart of Peach Palm, Compressed Granny Smith Apple
and Garden Shiso “Vierge”

Nova Scotia Lobster

Fork Crushed La Ratte Potato, Cipollini Onion Ring, Nasturtium Shoots
and “Crème de Homard”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Caramelized White Belgian Endive, Whipped Kendall Farms “Crème Fraîche,” Sicilian Pistachio
and “Jus de Volailles”

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, Cured Margarita Cucumber
and “Preserved Meyer Lemon Jus”

or

Japanese Miyazaki Wagyu

Wild Oregon Chanterelle Mushroom “Toast,” Wilted Arrowleaf Spinach, Elephant Garlic “Pudding”
and Forest Mushroom “Jus Gras”
(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”

