



CHEF’S TASTING MENU  
09.10.2026

“Oysters and Pearls”

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

*Regiis Ova Royal Ossetra Caviar*

Scottish Sea Trout “Parfait”, Bantam Hen Egg “Mousse,” Sweet Dill “Arlette”  
and Preserved Horseradish “Anchoïade”  
( 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”

*Oil Poached San Francisco Bay Black Cod*

Wilted Arrowleaf Spinach, Caramelized Brussel Sprout “Croquette”  
and Young Coconut-Lemongrass Emulsion

*Nova Scotia Lobster*

“Pommes Purée,” Blue Hill Bay Mussel “Dumpling,” Meyer Lemon “Confit”  
and “Bouillabaisse Consommé”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

*Applewood Smoked Amish Green Circle Poularde*

Garden Summer Squash “Ratatouille,” Wild Oregon Chanterelle Mushrooms, Sylvetta Arugula  
and “Sauce Pimentón”

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,” Cauliflower “Toast,” Nantes Carrots  
and “English Thyme Jus”

or

*Japanese Miyazaki Wagyu*

Black Garlic “Coulis,” Braised Garden Fairytale Eggplant, Broccoli “Confetti”  
and Barrel Aged Tamari Reduction  
( 135.00 supplement )

*Quesería 1605 Manchego Cheese*

Concord Grapes and Toasted Pine Nuts

*Jacobsen Orchards Fig Medley*

Fig Leaf “Bavaois” 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”

