



CHEF’S TASTING MENU
09.11.2026

“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,” Sweet Dill “Arlette,” Garden Cutting Celery
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”

Pacific Shima Aji Tartare

Brokaw Avocado “Mousse,” Cured Watermelon Radishes, Cilantro Shoots
and Garden Passionfruit “Vierge”

Sweet Butter Poached Nova Scotia Lobster

“Pommes Purée,” Blue Hill Bay Mussel “Dumpling,” Baby Fennel “à la Plancha”
and “Bouillabaisse Consommé”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

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 “Bavarois” and Brown Sugar “Tuile”

Roasted Corn Silk Ice Cream

“Johnny Cake” and Noble Maple Syrup

85% Abinoa Chocolate “Mousseux”

Bitter Cocoa-Almond “Sablé” and Roasted Madagascan Vanilla “Cremeux”

“Mignardises”

