



CHEF’S TASTING MENU
09.13.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Sacramento Delta Sturgeon “Parfait,” Garden Cutting Celery, Toasted Brioche “Croûton”
and “Sauce Gribiche”
(60.00 supplement)

Garden Eggplant Medley

Garden Heirloom Tomatoes, Compressed Frisée Lettuce, Fragrant Basils
and Meyer Lemon “Vinaigrette”

Hokkaido Sea Scallop “Tataki”

Brokaw Avocado “Mousse,” Cured Garden Cucumbers, Puffed Forbidden Black Rice
and Summer Melon “Vierge”

Sautéed Fillet of Norwegian Halibut

Wild Oregon Chanterelle Mushroom “Tapenade,” Hakurei Turnips,
Garden New Zealand Spinach Leaves and “Crème de Champignon”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Liberty Farms Pekin Duck

Buttered Popcorn Grits, Crispy Cipollini Onion, Garden Nasturtium Shoots
and Charred Poblano Pepper “Mousseline”

“Mac and Cheese”

Hand Cut Macaroni, Aged Parmigiano Reggiano and Preserved Australian Black Winter Truffles
(160.00 supplement)

Herb Roasted “Prime Rib” of Elysian Fields Farm Lamb

“Pommes Purée,” Caramelized Cabbage “Pierogi,” “Boudin Noir”
and Red Cabbage Reduction
or

Japanese Miyazaki Wagyu

Jacobsen Orchards Zephyr Squash Blossom “Farci,” Kettle Garlic “Pudding,” Broccoli “Confetti”
and Barrel Aged Tamari Emulsion
(135.00 supplement)

Quesería 1605 Manchego Cheese

Concord Grapes and Toasted Pine Nuts

Jacobsen Orchards Fig Medley

Fig Leaf “Bavarois” and Brown Sugar “Tuile”

Garden Mint Ice Cream

with Bitter Cocoa Crumble

85% Abinoa Chocolate “Mousseux”

Almond “Sablé Breton” and Roasted Madagascar Vanilla “Crèmeux”

“Mignardises”

