



CHEF’S TASTING MENU
09.14.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Sacramento Delta Sturgeon, Preserved Horseradish “Panna Cotta”
and Granny Smith Apple “Vierge”
(60.00 supplement)

Garden Eggplant Medley

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

Spanish Octopus “al Pastor”

Golden Pineapple “à la Plancha,” Cured Garden Radishes, Brokaw Avocado “Crema”
and Guajillo Chili Pepper Glaze

Sautéed Fillet of Pacific Yellowtail

“Pommes Purée,” Sylvetta Arugula Leaves, “Pommes Maxim”
and “Cornichon Beurre Blanc”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Basmati Rice “Pilaf,” Roasted Cashew Nuts, Crispy Cipollini Onion
and Sweet Coconut-Curry “Mousseline”

or

“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

Braised Lamb Cheek “Pressé,” Wild Oregon Chanterelle Mushrooms,
Tender Garden Herb Salad and “Madeira Jus”

or

Japanese Miyazaki Wagyu

Wilted Arrowleaf Spinach, Fork Crushed Garden Red Kuri Squash,
Pickled Hakurei Turnips and Ruby Beet 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”

Garden Mint Ice Cream

with Bitter Cocoa Crumble

85% Abinoa Chocolate “Mousseux”

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

“Mignardises”

