



CHEF’S TASTING MENU  
09.15.2026

“Oysters and Pearls”

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

“Bacon and Eggs”

Sarawak Black Peppercorn-Honey Glazed Hobbs’ Bacon, Sunny Side Up Quail Egg,  
“Sauce Gribiche” and Regiis Ova Royal Ossetra Caviar  
( 60.00 supplement )

Garden Eggplant Medley

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

Pacific Yellowtail Tartare

Brokaw Avocado “Crema,” Cured Garden Radishes and Golden Pineapple “Mostarda”

Sweet Butter Poached Nova Scotia Lobster

“Pommes Purée,” Caramelized Savoy Cabbage “Pierogi,” Garden Watercress Leaves  
and “Beurre Rouge”

“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-Vadouvan 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 “English Thyme Jus”  
( 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 Madagascan Vanilla “Cremeux”

“Mignardises”

