



CHEF’S TASTING MENU
09.16.2026

“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

Young Coconut “Pudding,” Cured Garden Radishes, Puffed Forbidden Black Rice
and Vadouvan Curry “Vierge”

Nova Scotia Lobster

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

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Caramelized Onion “Compote,” K&J Orchards Bartlett Pear
and Wildflower Honey “Gastrique”

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

Garden Kabocha Squash “Coulis,” Nantes Carrots, “Boudin Noir”
and “English Thyme Jus”

or

Japanese Miyazaki Wagyu

Arrowleaf Spinach “Gratin,” Wild Oregon Chanterelle Mushrooms,
Braised Snake River Farms Short Rib and Sauce “Entrecôte”
(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% Abinao Chocolate “Mousseux”

Almond “Sablé Breton” and Madagascan Vanilla “Crèmeux”

“Mignardises”

