



CHEF’S TASTING MENU
09.19.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Grilled Pacific Bluefin Tuna, Compressed Melons
and Young Coconut “Pudding”
(60.00 supplement)

Garden Eggplant Medley

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

Hokkaido Sea Scallop “à la Plancha”

Cured Garden Cucumbers, Hawaiian Heart of Peach Palm, Puffed Forbidden Black Rice
and Animal Farm Buttermilk Dressing

Sautéed Fillet of Pacific Shima Aji

Spearmint “Coulis,” Crispy Hominy “Beignet,” Roasted Garden Avocado Squash
and Carmen Pepper “Consommé”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Liberty Farms Pekin Duck

Jacobsen Orchards Poached Quince “Barquette,” Whipped Ricotta Cheese,
Ruby Beet “Confit” and Balsamic Reduction

“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

Caramelized Brussels Sprouts, Hakurei Turnips, Nantes Carrot, “Boudin Noir”
and “Beurre de Choucroute”

Japanese Miyazaki Wagyu

Vidalia Onion “Farci,” Mount Shasta Matsutake Mushroom, New Zealand Spinach Leaves
and Charred Garden Spring Onion “Mousseline”
(135.00 supplement)

Quesería 1605 Manchego Cheese

Concord Grapes and Toasted Pine Nuts

K&J Orchards Candy Stripe Fig

Coriander Seed “Panna Cotta” and Brown Butter “Pâte Sucrée”

Garden Mint Ice Cream

with Bitter Cocoa Crumble

85% Abinao Chocolate “Mousseux”

“Sablé Breton” and Madagascan Vanilla “Crèmeux”

“Mignardises”

