



CHEF’S TASTING MENU
09.21.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Sacramento Delta Sturgeon “Cheesecake,” Pickled Red Pearl Onion
and Everything Bagel “Arlette”
(60.00 supplement)

Garden Eggplant Medley

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

Crispy Spanish Octopus

“Masa Beignet,” Cured Garden Radishes, Cilantro Shoots
and Garden Red Kuri Squash “Mole”

Sautéed Fillet of Pacific Yellowtail

Wilted Arrowleaf Spinach, Preserved Meyer Lemon
and “Crème de Homard”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

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

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

Cauliflower “Potage,” Wild Oregon Matsutake Mushrooms, “Boudin Noir”
and Forest Mushroom “Bouillon”

or

“Steak & Potato”

Japanese Miyazaki Wagyu, “Pommes Maxim,” Red Wine Glazed Hakurei Turnip
and Sauce “Entrecôte”
(135.00 supplement)

Quesería 1605 Manchego Cheese

Concord Grapes and Toasted Pine Nuts

Jacobsen Orchards Figs

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

K&J Orchards Bartlett Pear Sorbet

Chamomile Whip and Pink Peppercorns

85% Abinao Chocolate “Mousseux”

“Sablé Breton” and Madagascan Vanilla “Crèmeux”

“Mignardises”

