



CHEF’S TASTING MENU
09.22.2026

“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,” Everything Bagel “Arlette”
and Animal Farm Buttermilk Dressing
(60.00 supplement)

Garden Eggplant Medley

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

Pacific Shima Aji Tartare

Cured Celery Root “Remoulade,” Toasted Brioche “Croûton”
and Sour Apple “Vierge”

Sweet Butter Poached Nova Scotia Lobster

Melted King Richard Leeks, Garden Watercress Leaves
and Mount Shasta Matsutake Mushroom “Suprême”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Wilted Arrowleaf Spinach, Nantes Carrots and “Whole Grain Mustard Jus”
or

“Mac and Cheese”

Hand Cut Macaroni, Black Winter Truffle “Mousseline” and Preserved Australian Black Winter Truffles
(160.00 supplement)

Herb Roasted “Prime Rib” of Elysian Fields Farm Lamb

Garden Kabocha Squash “Purée”, Braised Lamb Cheek “Rillettes,” Brussels Sprouts “Dumpling”
and Sage “Mignonette”
or

Japanese Miyazaki Wagyu

Yukon Gold Potato “Frittata,” Red Wine Poached Prune, Red Belgian Endive
and Sauce “Entrecôte”
(135.00 supplement)

Jumi Schlossberger Alt Cheese

Caramelized Vidalia Onion “Barquette” and Pickled White Pearl Onions

Jacobsen Orchards Figs

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

K&J Orchards Bartlett Pear Sorbet

Chamomile Whip and Crystalized Walnuts

85% Abinao Chocolate “Mousseux”

“Sablé Breton” and Madagascan Vanilla “Crèmeux”

“Mignardises”

