



CHEF’S TASTING MENU
09.25.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Pacific Shima Aji “en Crêpe,” Ruby Beet “Relish”
and Sweet Dill “Lavash”
(60.00 supplement)

Garden Kabocha Squash Salad

Garden Pumpkin “Cheesecake,” Compressed Bitter Chicories, Pomegranate Seeds
and Barrel Aged Maple “Vinaigrette”

Hawaiian Bigeye Tuna Tartare

Brokaw Avocado “Crema,” Cured Fennel Bulb, Garden Watermelon Radishes
and “Ajo Blanco”

Sweet Butter Poached Nova Scotia Lobster

“Pommes Purée,” Garden Hakurei Turnips, Savoy Cabbage “Dumpling”
and “Beurre de Choucroute”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Wild Oregon Matsutake Mushroom, Garden Watercress Leaves
and “Sauce Suprême”

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

Melted King Richard Leeks, Arrowleaf Spinach “Malfatti,” Pickled Garden Fairytale Eggplant
and “Pimentón Reduction”

or

Japanese Miyazaki Wagyu

Kettle Garlic “Pudding,” Marinated Cherry Tomatoes, Garden “Haricots Verts”
and “Banyuls Gastrique”
(135.00 supplement)

Jumi Schlossberger Alt Cheese

Caramelized Vidalia Onion “Barquette” and 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”

