



CELEBRATION OF BLACK TRUFFLES AND REGIIS OVA CAVIAR

CHEF’S TASTING MENU
09.26.2026

Chilled Lettuce “Vichyrsoisse”
Creamed Parsnip “Purée,” Crispy “Lavash”
and Regiis Ova Ossetra Caviar

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

Hen Egg Custard
with a Ragoût of Périgord Truffles

Hokkaido Sea Scallop “Tataki”
White Sesame Seed “Coulis,” Compressed K&J Orchards Shinko Pear,
Preserved Ginger “Vierge” and Regiis Ova Ossetra Caviar

Mediterranean Turbot “Cuit à la Vapeur”
Wilted Arrowleaf Spinach, Preserved Australian Black Winter Truffle “Confit”
and Garden Kabocha Squash “Mousseline”

Black Winter Truffle “Agnolotti”
with “Brodo Consommé”

Applewood Smoked Amish Green Circle Poularde
Charred Poblano Pepper “Béchamel,” Marsh Hen Mill Cornbread “Pain Perdu,”
Puffed Sorghum and “Pimentón” Reduction

Japanese Miyazaki Wagyu
King Richard Leeks “Wellington,” Garden Watercress Leaves
and “Black Winter Truffle Jus”

Cave Aged Comté
Poached Jacobsen Orchards Quince, Toasted Sicilian Pistachio
and Buckwheat “Crisps”

Jacobsen Orchards Fig Medley
Fig Leaf “Bavarois” and Brown Sugar “Tuile”

Roasted Cinnamon-Cardamom Ice Cream
with Black Winter Truffle Bread “Pudding”

K+M 70% Chocolate “Truffle”
Bitter Caramel “Crèmeux” and Cocoa “Anglaise”

“Mignardises”

