



CHEF’S TASTING MENU
09.27.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

New Caledonian Blue Prawn “Toast,” Bantam Hen Egg “Mousse”
and Garden Cutting Celery
(60.00 supplement)

Bitter Chicories Salad

Garden Kabocha Squash “Cheesecake,” Pomegranate Seeds
and Barrel Aged Maple “Vinaigrette”

Hokkaido Sea Scallop “à la Plancha”

Ruby Beet “Confit,” Compressed Granny Smith Apple, Sweet Dill “Arlette”
and “Borsht Vierge”

Sautéed Fillet of Pacific Yellowtail

Kettle Garlic “Pudding,” Pickled Garden Fairytale Eggplant, Crispy Cauliflower
and Preserved Ginger “Bouillon”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Wolfe Ranch Quail

Garden “Haricots Verts,” Nantes Carrots, Nasturtium Shoots
and Poblano Pepper “Mousseline”

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

Wild Oregon Chanterelle Mushrooms, Braised Lamb Cheek “Rillette,”
Brussels Sprouts and “Whole Grain Mustard Jus”

or

Japanese Miyazaki Wagyu

“Pommes Anna,” Red Wine Glazed Jacobsen Orchards Prune,
Garden Sylvetta Arugula and “Sauce Entrecôte”
(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”

