



CHEF’S TASTING MENU
09.29.2026

“Oysters and Pearls”

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

Regiis Ova Royal Ossetra Caviar

Sacramento Delta Sturgeon, Deviled Quail Egg, Toasted Brioche “Melba”
and Preserved Horseradish “Vierge”
(60.00 supplement)

Bitter Chicories Salad

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

Pacific Shima Aji Tartare

Marinated Garden Cherry Tomatoes, Cured Cerignola Olives, Sylvetta Arugula
and “Sauce Romesco”

Sweet Butter Poached Nova Scotia Lobster

Melted King Richard Leeks, Compressed Garden Watercress Leaves
and Ruby Beet “Hollandaise”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Thomas Farms Squab

Wild Oregon Chanterelle Mushroom “Tapenade,” Pickled Garden Fairytale Eggplant,
Nasturtium Shoots and Charred Italian Eggplant “Bouillon”

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

“Pommes Purée,” Braised Brussels Sprouts, Yukon Gold Potato “Hashbrown”
and “Hobbs’ Bacon Jus”

or

Japanese Miyazaki Wagyu

Wilted Arrowleaf Spinach, Celery Root “Fondant,” Marcho Farms “Ris de Veau”
and “Sauce Bordelaise”
(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”

