



CHEF’S TASTING MENU
10.05.2026

“OYSTERS AND PEARLS”

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Sacramento Delta Sturgeon, Brioche “Croûton”
and Preserved Horseradish “Crème Fraîche”
(60.00 supplement)*

COMPRESSED BITTER CHICORIES SALAD

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

HOKKAIDO SEA SCALLOP “À LA PLANCHA”

*Brokaw Avocado “Crema,” Cured Garden Radishes, Cilantro Shoots
and Guajillo Pepper “Coulis”*

SAUTÉED FILLET OF PACIFIC YELLOWTAIL

*Garden Rutabaga “Potage,” New Zealand Spinach Leaves
and Mount Shasta Matsutake Mushroom “Suprême”*

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED THOMAS FARMS SQUAB

*Garden Sunchoke “Purée,” White Wine Poached Quince, Toasted Oat “Tuile”
and “Meyer Lemon Jus”*

or

“MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmigiano Reggiano and Preserved Australian Black Winter Truffles
(160.00 supplement)*

HERB ROASTED “PRIME RIB” OF ELYSIAN FIELDS FARM LAMB

*Garden Italian Eggplant “Parmesan,” Cherry Tomatoes, Kettle Garlic “Pudding,”
Fragrant Basils and “Sauce Bordelaise”*

or

“ENGLISH BREAKFAST”

*Japanese Miyazaki Wagyu, Rancho Gordo Piquito Beans, “Boudin Noir,”
Sunny Side Up Quail Egg and Whole Grain Mustard Sauce
(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”

CARDAMOM-CINNAMON ICE CREAM

English Walnuts and Tahitian Vanilla Custard “Chantilly”

85% ABINAO CHOCOLATE “MOUSSEUX”

“Sablé Breton” and 35% Dulcey “Crèmeux”

“MIGNARDISES”

