



CHEF’S TASTING MENU
10.10.2026

“OYSTERS AND PEARLS”

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

or

“BLT”

*Braised Hobbs’ Bacon, Little Gem Lettuce, Marinated Cherry Tomatoes,
“Sauce Tonnato” and Regiis Ova Royal Ossetra Caviar
(60.00 supplement)*

COMPRESSED BITTER CHICORIES SALAD

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

PACIFIC YELLOWTAIL TARTARE

*Hawaiian Heart of Peach Palm, Cured Garden Radishes, Puffed Forbidden Black Rice
and Preserved Ginger “Gastrique”*

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

*“Pommes Écrasées,” Meyer Lemon “Confit,” Garden Watercress Leaves
and “Dijonnaise Mousseline”*

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED THOMAS FARMS SQUAB

*Parsnip “Purée,” White Wine Poached Garden Quince, Rancho Meladuco Date
and “Calvados” Reduction*

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

*Black Garlic “Coulis,” Cauliflower “Toast,” Pickled Garden Fairytale Eggplant
and “Za’atar Jus”*

or

JAPANESE MIYAZAKI WAGYU

*Wilted Swiss Chard, Mount Shasta Matsutake Mushroom, Braised Snake River Farms Short Rib
and “Sauce Bordelaise”
(135.00 supplement)*

JUMI SCHLOSSBERGER ALT CHEESE

Caramelized Vidalia Onion “Barquette” and White Pearl Onions

MANILA MANGO-MAKRUT LIME “GELÉE”

Toasted Coconut “Joconde” and Garden Passionfruit

CARDAMOM-CINNAMON ICE CREAM

Tahitian Vanilla “Chantilly” and Pumpkin Seed Granola

85% ABINAO CHOCOLATE “MOUSSEUX”

“Sablé Breton” and 35% Dulcey “Crèmeux”

“MIGNARDISES”

