



CHEF’S TASTING MENU
10.12.2026

“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)*

GARDEN PARSNIP “HUMMUS”

*Sunchoke “Falafel,” Grilled Bitter Chicories, Pomegranate Seeds
and Medjool Date “Vinaigrette”*

HOKKAIDO SEA SCALLOP “À LA PLANCHA”

*Garden Cauliflower “Terrine,” Hawaiian Heart of Peach Palm, Crispy Spanish Capers
and Pine Nut “Gremolata”*

GRILLED FILLET OF PACIFIC SHIMA AJI

*Yukon Gold Potato “Frittata,” Pickled White Pearl Onion
and Arrowleaf Spinach “Mousseline”*

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

LIBERTY FARMS PEKIN DUCK

*K&J Orchards Persimmon “Pudding,” Spiced Kendall Farms “Crème Fraîche,” Wild Purslane
and “Jus de Canard”*

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

*Melted Brussels Sprouts, Garden Winter Squash “Béchamel,” Poached Cranberries
and Sage “Mignonette”*

or

JAPANESE MIYAZAKI WAGYU

*Koshihikari Rice “Congee,” Snake River Farms Short Rib “Croquette,” Mount Shasta Matsutake Mushroom
and Garden Eggplant “Bouillon”
(135.00 supplement)*

“GRUYÈRE D’ALPAGE CHENAU”

Seeded “Lavash” and K&J Orchards Fuji Apple “Chutney”

MANILA MANGO-MAKRUT LIME “GELÉE”

Toasted Coconut “Joconde” and Garden Passionfruit

CARDAMOM-CINNAMON ICE CREAM

Tahitian Vanilla “Chantilly” and Oat Granola

85% ABINAO CHOCOLATE “MOUSSEUX”

“Sablé Breton” and 35% Dulcey “Crèmeux”

“MIGNARDISES”

