



CHEF'S TASTING MENU  
10.15.2025

“OYSTERS AND PEARLS”

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

REGIIS OVA RESERVE CAVIAR

Hawaiian Yellowfin Tuna Tartare, Brokaw Avocado “Bavarois,” Hawaiian Heart of Peach Palm  
and Brioche “Melba”  
( 60.00 supplement )

GARDEN SUNCHOKE SALAD

Sunchoke “Hash Brown,” Charred Bitter Chicories, Sweetheart Farms Pomegranate  
and Medjool Date Dressing

SAUTÉED FILLET OF ATLANTIC RED SNAPPER

Wild Oregon Matsutake Mushroom, Compressed Garden Hakurei Turnips  
and “Sauce Suprême”

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

Monterey Bay Dungeness Crab “Kedgeriee,” Puffed Basmati Rice, Garden Cilantro Shoots  
and Vadouvan Curry “Hollandaise”

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

Garden Ruby Beet “Barquette,” Whipped Kendall Farms “Crème Fraîche,” Toasted Pine Nut  
and Aged Balsamic Reduction

or

HAND CUT “TAGLIOLINI”

Aged “Parmigiano Reggiano” and Shaved White Truffle from Alba  
(220.00 supplement)

HERB ROASTED “PRIME RIB” OF ELYSIAN FIELDS FARM LAMB

“Pommes Raifort,” Braised Red Cabbage “Dumpling”  
and “Beurre de Choucroute”

or

JAPANESE MIYAZAKI WAGYU

Wilted Garden Swiss Chard, Hobbs’ Bacon “Croquette,” Rancho Gordo Pinquito Beans  
and “Whole Grain Mustard Jus”  
(135.00 supplement)

CYPRESS GROVE MIDNIGHT MOON “GRILLED CHEESE”

with Shaved Burgundy Truffle

K&J ORCHARDS BARTLETT PEAR

Cardamom “Panna Cotta” and Young Ginger “Crouton”

GENMAICHA TEA ICE CREAM

Gravenstein Apple “Compote” and Miso Caramel

K+M 55% CHOCOLATE “MOUSSE”

Rich Cocoa Sponge and Lychee “Gelée”

“MIGNARDISES”