



CELEBRATION OF WHITE TRUFFLES AND REGIIS OVA CAVIAR
10.24.2026

MOUNT SHASTA MATSUTAKE MUSHROOM “VELOUTÉ”
“Quiche Forestière” and Garden Cutting Celery

“OYSTERS AND PEARLS”
*“Sabayon” of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Royal Ossetra Caviar*

BANTAM HEN EGG CUSTARD
with a “Ragoût” of White Truffles from Alba

SWEET BUTTER POACHED SANTA BARBARA SPINY LOBSTER
*Preserved Horseradish “Crème Fraîche,” Compressed Granny Smith Apples,
“Borscht Vierge” and Regiis Ova Royal Ossetra Caviar*

SAUTÉED FILLET OF ATLANTIC DOVER SOLE
*“Cèleri-Rave Écrasées,” Garden Rutabaga “Confit,” White Truffle “Consommé”
and Grated White Truffles from Alba*

TOASTED CHESTNUT “AGNOLOTTI”
Aged “Parmigiano Reggiano” and Shaved White Truffles from Alba

LIBERTY FARMS PEKIN DUCK
*Caramelized White Belgian Endive, Satsuma Mandarin “Pâte de Fruit”
and Grand Marnier “Gastrique”*

SNAKE RIVER FARMS AMERICAN BEEF WELLINGTON
*Garden Kabocha Squash “Purée,” Brussels Sprout Leaves, Sunflower Seed Emulsion
and Shaved White Truffles from Alba*

JASPER HILL WHITNEY “RACLETTE”
Roasted Russet Potatoes and Hobbs’ Bacon “Crisp”

MANILA MANGO-MAKRUT LIME “GELÉE”
Young Coconut “Joconde” and Garden Passion Fruit

K&J ORCHARDS BARTLETT PEAR SORBET
Mascarpone “Chantilly” and White Truffle from Alba

K+M 55% DARK CHOCOLATE - WHITE TRUFFLE “MOUSSE”
Black Pepper “Namelaka” and “Baileys Sponge”

“MIGNARDISES”



SENSE OF URGENCY