



CHEF’S TASTING MENU
10.27.2026

“OYSTERS AND PEARLS”

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

or

REGIIS OVA ROYAL OSSETRA CAVIAR

*Wild Scottish Sea Trout “Chaud-Froid,” Preserved Horseradish “Crème Fraîche”
and “Borscht Vierge”
(60.00 supplement)*

“SALADE DE POMMES DE TERRE”

*Compressed Frisée Lettuce, Hobbs’ Bacon “Relish”
and Black Winter Truffle Dressing*

PACIFIC YELLOWTAIL “CRUDO”

*Sweet Carrot “Tofu,” Cured Garden Radishes, Australian Finger Lime
and Pine Nut “Vierge”*

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

*Garden Cabbage “Dumpling,” French Green Lentils, New Zealand Spinach Leaves
and Red Cabbage “Bouillon”*

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED THOMAS FARMS SQUAB

*Parsnip “Coulis,” Toasted Pearson Farms Pecan, Garden Chervil
and Brown Butter “Gastrique”*

or

HAND CUT “TAGLIOLINI”

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

HERB ROASTED “PRIME RIB” OF ELYSIAN FIELDS FARM LAMB

*Braised Lamb Cheek “Rillettes,” Garden Celery Root, Sunchoke “Toast”
and Sunflower Seed “Mousseline”*

or

JAPANESE MIYAZAKI WAGYU

*Wild Oregon Chanterelle Mushrooms, Blistered Garden Hakurei Turnips, Watercress Leaves
and “Forest Mushroom Jus”
(135.00 supplement)*

“GRUYÈRE D’ALPAGE CHENAU”

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

MANILA MANGO-MAKRUT LIME “GELÉE”

Young Coconut “Joconde” and Garden Passion Fruit

CARDAMOM-CINNAMON ICE CREAM

Tahitian Vanilla “Chantilly” and Oat Granola

“GIANDUJA” CHOCOLATE TART

Bitter Cocoa “Sablé” and Caramelized Oregon Hazelnut

“MIGNARDISES”

