



CHEF’S TASTING MENU
11.05.2025

“Oysters and Pearls”

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

or

Regiis Ova Royal Ossetra Caviar

Monterey Bay Spot Prawn “Tartare,” Hawaiian Heart of Peach Palm, Cured Garden Radishes
and White Sesame Seed “Coulis”
(60.00 supplement)

Garden Sunchoke Salad

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

Nova Scotia Lobster

Wilted Arrowleaf Spinach, Satsuma Mandarin “Pâte de Fruit,” Wild Oregon Chanterelles
and Rumi Saffron Emulsion

Sautéed Fillet of Atlantic Striped Bass

Garden “Musquée de Provence Pumpkin Confit,” Cutting Celery
and Crushed Spanish Caper “Bouillon”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Liberty Farms Pekin Duck

Creamy Marsh Hen Mill Polenta, Shaved Fennel Salad, Puffed Garden Sorghum
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

Red Wine Braised Cabbage, Glazed Garden Mokum Carrots, “Boudin Noir,” Sunflower Sprouts
and “Whole Grain Mustard Jus”

or

Japanese Miyazaki Wagyu

“Pommes Anna,” Caramelized Cipollini Onion, Nasturtium Shoots
and “Sauce Entrecôte”
(135.00 supplement)

Albert Kraus’ “Alp Blossom”

Pearson Farms Pecan “Pancake” and Noble Maple Syrup “Whip”

Apple Farm Philo Gold Apple “Tatin”

Caramelized Puff Pastry and Hilary Haigh’s Animal Farm Buttermilk “Namelaka”

Lemongrass Ice Cream

Young Ginger “Gastrique” and K&J Orchards Asian Pear

K+M 55% Chocolate “Mousse”

Rich Cocoa Sponge and Lychee “Gelée”

“Mignardises”