



CHEF’S TASTING MENU
11.13.2025

“Oysters and Pearls”

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

or

Regiis Ova Royal Ossetra Caviar

Dungeness Crab “Chirashi,” Garden Cucamelons and Shiso “Vierge”
(60.00 supplement)

Garden Sunchoke Salad

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

Sautéed Fillet of Atlantic Striped Bass

Crispy Broccoli “Dumpling,” Meyer Lemon “Confit” and Garden Broccolini “Velouté”

Sweet Butter Poached Nova Scotia Lobster

Creamed Parsnip “Purée,” Wilted Arrowleaf Spinach, Satsuma Mandarin “Pâte de Fruit”
and Rumi Saffron Glaze

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Applewood Smoked Four Story Hill Farm Poularde

Marsh Hen Mill Cornbread “Toast,” Cranberry “Marmalade” and Garden Pumpkin “Jus”

or

Hand Cut “Tagliolini”

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

Degustation of Millbrook Ranch Venison

Red Wine Braised Cabbage, Nasturtium Shoots and Hobbs’ Bacon “Consommé”

or

Japanese Miyazaki Wagyu

Wild Oregon Matsutake Mushrooms, Garden Hakurei Turnip “Farci”
and “Sauce Bordelaise”
(135.00 supplement)

Albert Kraus’ “Alp Blossom”

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

Caramel Poached Winter Nellis Pear

with Piedmont Hazelnut “Financier”

Lemongrass Ice Cream

with Young Ginger and Pink Lady Apple “Gastrique”

K+M 55% Chocolate “Mousse”

Rich Cocoa Sponge and Lychee “Gelée”

“Mignardises”