



CHEF’S TASTING MENU
11.24.2025

“Oysters and Pearls”

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

or

Regiis Ova Royal Ossetra Caviar

Nantucket Bay Scallop “Chowder,” “Oyster Crackers” and Garden Cutting Celery
(60.00 supplement)

Garden Winter Green Salad

Cornbread “Crouton,” “Musquée de Provence” Pumpkin, Melted Brussels Sprouts
and Hilary Haigh’s Animal Farm Buttermilk Dressing

Crispy Spanish Octopus

Brokaw Avocado “Mousse,” Cured Garden Radishes, Puffed Sorghum
and Toasted Guajillo Pepper “Béchamel”

Sautéed Fillet of San Francisco Bay Black Cod

Wild Oregon Black Trumpet Mushrooms, Garden Hakurei Turnips
and Watercress “Coulis”

“Bread and Butter”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

Liberty Farms Pekin Duck

Garden Mokum Carrots, Blenheim Apricot “Mostarda,” Chickpea “Panisse”
and Sweet Carrot 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

Garden Sunchokes “À la Crème,” Watsonville Artichoke, “Boudin Noir”
and “Navarin Jus”

or

Japanese Miyazaki Wagyu

Garden Swiss Chard “Gratin,” Marcho Farms “Ris de Veau,” Garden New Zealand Spinach Leaves
and “Sauce Bordelaise”
(135.00 supplement)

Cypress Grove Creamery Midnight Moon Cheese

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

Caramel Poached Winter Nellis Pear

Piedmont Hazelnut “Frangipane” and Williams Pear “Eau de Vie Veil”

Lemongrass Ice Cream

Candied Young Ginger and Philo Gold “Gastrique”

“Gâteau Opera”

“Joconde” Sponge and Cocoa Nib “Nougatine”

“Mignardises”