



HAPPY NEW YEAR 2026

CHEF’S TASTING MENU
12.31.2025

GARDEN CELERY ROOT SOUP
Brown Butter “Tuile” and Grated White Truffle from Alba



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



HEN EGG CUSTARD
with a “Ragoût” of Périgord Truffles



STONINGTON MAINE SEA SCALLOP “POÊLÉ”
Garden Sunchoke “Panna Cotta,” Cured Scarlet Turnips, Buckwheat “Crêpe” and Madeira “Consommé”



SAUTÉED FILLET OF ATLANTIC STRIPED BASS
“Bass en Croûte,” Melted “Mirepoix,” Champagne “Beurre Blanc” and Lobster Essence



WHITE TRUFFLE LASAGNA
Aged Parmesan “Mousseline” and Shaved White Truffle from Alba



“SUPRÊME DE POULARDE TRUFFÉ”
“Pommes Écrasées,” Garden Watercress Leaves and Périgord Black Winter Truffle “Gastrique”



CHARCOAL GRILLED JAPANESE MIYAZAKI WAGYU
*Crispy Koshihikari Rice, Monterey Bay Dungeness Crab “Rangoon,” Soy Braised Garden Mu
and Garlic Chive “Bouillon”*



ANDANTE DIARY BALLAD CHEESE
Sour “Apple Pie,” Toasted Pearson Farms Pecan and Garden Oxalis



“OUT WITH A BANG”
55% Bitter Cocoa “Mousse,” Rich “Sacher” Sponge and Lychee Sorbet



“MIGNARDISES”

SENSE OF URGENCY