



CHEF'S TASTING MENU
03.24.2025

“OYSTERS AND PEARLS”

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

REGIIS OVA RESERVE CAVIAR

*Hawaiian Bigeye Tuna “Tartare,” Brokaw Avocado “Bavarois”
and Crushed Spanish Caper “Vierge”
(60.00 supplement)*

GARDEN RADISH SALAD

*Purple Daikon “Hoshigaki,” Watermelon Radish “Jam,” Compressed Cherriette Radish
and Preserved Young Ginger Dressing*

“PEAS AND CARROTS”

*Santa Barbara Spiny Lobster, Sweet English Pea “Barbajuan,” Nantes Carrots
and Spearmint “Gastrique”*

SAUTÉED FILLET OF PACIFIC YELLOWTAIL

*Wild Morel Mushroom “Farci,” Cured Young Turnips, Garden Watercress Leaves
and Forest Mushroom “Boullion”*

“BREAD AND BUTTER”

Bitter Cocoa Parker House Roll and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

*Satsuma Mandarin “Suprême,” Nasturtium Shoots
and Ruby Beet “Vinaigrette”*

or

“MAC AND CHEESE”

*Hand Cut Macaroni, Aged Parmesan “Mousseline” and Shaved Périgord Black Winter Truffle
(160.00 supplement)*

HERB ROASTED “PRIME RIB” OF ELYSIAN FIELDS FARM LAMB

*Sacramento Delta Green Asparagus, Crispy Chickpea “Panisse,” Garden Broccoli “Confetti”
and “Meyer Lemon Jus”*

or

MIYAZAKI JAPANESE WAGYU

*Garden Sunchokes “à la Crème,” Holland White Asparagus “à la Plancha,”
Watsonville Artichokes and Whole Grain Mustard Sauce
(135.00 supplement)*

WALTER RÁSS’ WALLYKÄSE CHEESE

Brown Butter-Toasted Hazelnut “Madeleine” and Medjool Date “Vinaigrette”

RED RHUBARB “TERRINE”

Buttermilk “Namelaka” and “Biscuit Cuillère”

JACOBSEN ORCHARDS BERGAMOT ICE CREAM

Pomelo Marmalade and Cubeb Pepper

K+M PERUVIAN CHOCOLATE “GÂTEAU”

Chocolate-Caramel Crisp and Rich Cocoa Cream

“MIGNARDISES”



SENSE OF URGENCY

