



CHEF'S TASTING MENU
05.23.2025

“OYSTERS AND PEARLS”

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

REGIIS OVA RESERVE CAVIAR

*Hawaiian Bigeye Tuna “Tartare,” Manila Mango “Bavarois”
and Brioche “Melba”
(60.00 supplement)*

GARDEN BROCCOLI SALAD

*Green Broccoli “Pesto,” Garden Radishes, Broccoli “Confetti”
and Garden Tender Herb-Yogurt Dressing*

NORWEGIAN HALIBUT “CUIT À LA VAPEUR”

Watsonville Artichokes, Meyer Lemon “Confit” and Cornichon “Beurre Blanc”

NOVA SCOTIA LOBSTER

*Rancho Gordo Midnight Black Beans, Coachella Valley Yellow Corn,
Wild Purslane and Spicy Tomato Broth*

“BREAD AND BUTTER”

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

THOMAS FARM SQUAB “BALLOTINE”

*Sacramento Delta Green Asparagus, Wild Oregon Morel Mushroom “Farci,”
Nasturtium Shoots and Preserved Wild Ramp “Gastrique”*

or

“MAC AND CHEESE”

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

SNAKE RIVER FARM BEEF “WELLINGTON”

*“Pommes Purée,” Pickled Red Pearl Onions, Garden Sylvestra Arugula
and Bordelaise “Vinaigrette”*

or

JAPANESE MIYAZAKI WAGYU

*Sweetheart Farms White Asparagus “à la Plancha,” Glazed Coral Cherries, Aged Beef Fat “Toast,”
Sunflower Sprouts and Whole Grain Mustard Sauce
(135.00 supplement)*

“GRUYÈRE D’ALPAGE CHENAU”

Medjool Date and Toasted English Walnut

JACOBSEN ORCHARDS MULBERRIES

Lilac Infused “Tres Leches” and Jasmine Rice “Tuile”

GARDEN SPEARMINT ICE CREAM

with “TKO Crumble”

K+M CHOCOLATE “TART”

Hazelnut-Chocolate Cream and Bitter Cocoa “Sablé”

“MIGNARDISES”