



CHEF'S TASTING MENU
06.23.2025

“OYSTERS AND PEARLS”

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

or

REGIIS OVA RESERVE CAVIAR

*Nova Scotia Lobster “en Gelée,” Garden Gimlet Cucumbers and Dill “Vierge”
(60.00 supplement)*

GARDEN OXHEART CABBAGE “CAESAR SALAD”

Garden Fines Herbes “Coulis,” Spanish Capers and Pecorino Romano Cheese “Crouton”

DASHI BRAISED SANTA BARBARA ABALONE

Koshihikari Rice “Porridge,” Pickled Garden Hakurei Turnip and Charred Eggplant “Bouillon”

GRILLED FILLET OF ATLANTIC HALIBUT

Marinated Sungold Tomatoes, Vidalia Onion Relish and Roasted Garlic “Hollandaise”

“BREAD AND BUTTER”

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

THOMAS FARM SQUAB “BALLOTINE”

Brentwood Yellow Corn, Crispy Gizzard “Beignet” and Whole Grain Mustard Sauce

or

“MAC AND CHEESE”

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

HERB ROASTED “PRIME RIB” OF ELYSIAN FIELDS FARM LAMB

*Roasted Garden Zucchini, Squash Blossom “Farci,” Sunflower Sprouts
and “Preserved Meyer Lemon Jus”*

or

JAPANESE MIYAZAKI WAGYU

*Wilted Arrowleaf Spinach, Mount Shasta Chanterelle Mushrooms and “Bordelaise Vinaigrette”
(135.00 supplement)*

JUMI SCHLOSSBERGER ALT CHEESE

K&J Orchards Brooks Cherries “Barquette” and Medjool Date Dressing

K&J ORCHARDS APRICOTS

Toasted Pistachio “Frangipane” and Apricot “Gelée”

LEMON VERBENA ICE CREAM

with Garden “Mara des Bois” Strawberries

K+M 55% CHOCOLATE PARFAIT

with Salted Cocoa Crumble

“MIGNARDISES”