



CHEF'S TASTING MENU

06.29.2025

“OYSTERS AND PEARLS”

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

or

REGIIS OVA RESERVE CAVIAR

Hawaiian Big Eye Tuna “Tartare,” Garden Gimlet Cucumber and White Sesame Seed Dressing
(60.00 supplement)

GARDEN TENDER BEAN SALAD

Trio of Braised Rancho Gordo Beans, Compressed Frisée and Caramelized Shallot “Ranch”

SPANISH OCTOPUS “À LA PLANCHA”

dPickled Garden Spring Onion, Cured Purple Daikon, and Rumi Saffron Glaze

ATLANTIC HALIBUT “CUIT À LA VAPEUR”

Brentwood Yellow Corn, Preserved Meyer Lemon, and Garden Little Gem Lettuce “Velouté”

“BREAD AND BUTTER”

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

APPLEWOOD SMOKED FOUR STORY HILL FARM POULARDE

“Pommes Purée,” Nasturtium Shoots and “Beurre de Choucroute”

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

“Ratatouille,” Charred Eggplant “Béchamel” and “Sauce Verte”

or

JAPANESE MIYAZAKI WAGYU

Wild Oregon Morel Mushroom “Toast,” Garden Hakurei Turnips, Sylvetta Arugula
and “Bordelaise Vinaigrette”
(135.00 supplement)

JUMISCHLOSSBERGER ALT CHEESE

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

K&J ORCHARDS APRICOTS

Toasted Pistachio “Frangipane” and Apricot “Gelée”

TOASTED HAY ICE CREAM

with Abreu Farms Blueberry Compote

K+M 55% CHOCOLATE PARFAIT

with Salted Cocoa Crumble

“MIGNARDISES”