



CHEF'S TASTING MENU

08.02.2025

“OYSTERS AND PEARLS”

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

or

REGIIS OVA RESERVE CAVIAR

Hawaiian Bigeye Tuna “à la Plancha,” Bantam Hen Egg “Mousse,” Garlic Brioche “Melba”
and Preserved Horseradish “Anchoïade”

(60.00 supplement)

“SALADE VERTE”

Crispy Brokaw Avocado, Cured Garden Cucumbers, Green Zebra Tomato, Garden Succulents
and Spearmint “Coulis”

PACIFIC SHIMA AJI SASHIMI

Compressed Watermelon Radish, Hawaiian Heart of Peach Palm
and Peter Jacobsen Orchards Mariposa Plum “Vierge”

NOVA SCOTIA LOBSTER

Lobster Mushroom “Tapenade,” Meyer Lemon “Confit” and “Crème de Homard”

“BREAD AND BUTTER”

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

THOMAS FARM SQUAB “BALLOTINE”

Brentwood Yellow Corn, Hominy “Beignet,” Garden New Zealand Spinach
and “Pimentón Jus”

or

HAND CUT “TAGLIOLINI”

Aged “Parmigiano Reggiano” and Shaved Australian Black Winter Truffles
(160.00 supplement)

HERB ROASTED “PRIME RIB” OF ELYSIAN FIELDS FARM LAMB

Charred Eggplant “Béchamel,” Garden Sungold and Cherry Tomatoes, “Boudin Noir”
and “Moroccan Olive Jus”

or

JAPANESE MIYAZAKI WAGYU

Aged Beef Fat “Barquette,” Caramelized Onion “Compote,” Marcho Farms “Ris de Veau”
and “Bordelaise Vinaigrette”

(135.00 supplement)

“TÊTE DE MOINE”

Jacobsen Orchards Crab Apple “Pie” and Toasted Hazelnuts

STRAWBERRIES AND CREAM

Garden “Mara des Bois” Strawberries and Tahitian Vanilla “Chantilly”

TOASTED HAY ICE CREAM

with Blackberry-Blueberry Compote

K+M CHOCOLATE “BUDINO”

Cocoa Nib Brownie and Biscotti Crumble

“MIGNARDISES”