



CHEF'S TASTING MENU
08.19.2025

“OYSTERS AND PEARLS”

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

or

REGIIS OVA RESERVE CAVIAR

Spanish Mackerel “Tataki,” Cured Garden Radishes, Cutting Celery
and “Sauce Tonnato”
(60.00 supplement)

“BLT”

Hobbs’ Bacon “Whip,” Marinated Garden Tomatoes, Romaine Lettuce
and Tomato Vine “Vinaigrette”

PACIFIC SHIMA AJI TARTARE

Brokaw Avocado “Mousse,” Garden Cucumber Blossom, Puffed Tapioca
and Sweet Dill “Vierge”

SWEET BUTTER POACHED NOVA SCOTIA LOBSTER

Melted King Richard Leeks, Nasturtium Shoots and La Ratte Potato Emulsion

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

Wilted Arrowleaf Spinach, Ruby Beet “Barquette,” Dark Raisin “Pâte de Fruit”
and Ruby Beet Reduction

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 “Malfatti,” Poblano Pepper “Béchamel,” Roasted Garden Patty Pan Squash
and “Pimentón Jus”

or

JAPANESE MIYAZAKI WAGYU

Braised Short Rib “Ravioli,” Nantes Carrots, Garden Sylvetta Arugula
and Bordelaise “Bouillion”
(135.00 supplement)

“TÊTE DE MOINE”

K&J Orchards Candy Stripe Fig and Compressed Bitter Chicory

STRAWBERRIES AND CREAM

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

CHAMOMILE ICE CREAM

Napa Farmhouse Inn Peaches and Garden Honey

K+M CHOCOLATE “BUDINO”

Cocoa Nib Brownie and Biscotti

“MIGNARDISES”