



CHEF'S TASTING MENU
08.20.2025

“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 “Tonnato Aioli”
(60.00 supplement)

“BLT”

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

PACIFIC SHIMA A-JI SASHIMI

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

NOVA SCOTIA LOBSTER

Wilted Arrowleaf Spinach, Pickled Japanese Eggplant, Garden New Zealand Spinach Leaves
and Rumi Saffron Emulsion

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED WOLFE RANCH QUAIL

Garden Zucchini “Pudding,” Patty Pan Squash “à la Plancha,” Sunflower Sprouts
and “Sauce Pimentón”

or

HAND CUT “TAGLIOLINI”

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

HERB ROASTED ELYSIAN FIELDS FARM LAMBSADDLE

Cracked Hourani Wheat “Tabbouleh,” Nantes Carrots, “Boudin Noir”
and “Crushed Spanish Caper Jus”

or

“STEAK AND POTATOES”

Japanese Miyazaki Wagyu, “Twice Baked Potato,” Garden Sylvetta Arugula
and Bordelaise Reduction
(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”