



CHEF'S TASTING MENU

08.17.2025

“OYSTERS AND PEARLS”

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

or

REGIIS OVA RESERVE CAVIAR

Chesapeake Bay Blue Crab Salad, Compressed Garden Radishes, Cilantro Shoots
and Brentwood Yellow Corn “Chicharrón”

(60.00 supplement)

“BLT”

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

HAWAIIAN BIG EYE TUNA TARTARE

Summer Watermelon “Gelée,” Hawaiian Heart of Peach Palm, Cured Garden Cucumbers
and Golden Pineapple “Vierge”

NOVA SCOTIA LOBSTER

Roasted Garden Patty Pan Squash, Chickpea “Panisse,” Sunflower Sprouts
and Toasted Sunflower Seed Emulsion

“BREAD AND BUTTER”

Laminated Brioche and Hilary Haigh’s Animal Farm Butter

APPLEWOOD SMOKED FOUR STORY HILL FARM POULARDE

Wild Oregon Chanterelle Mushroom “Tapenade,” Crispy Cipollini Onion,
Garden Sylvetta Arugula and “Sauce Suprême”

or

HAND CUT “TAGLIOLINI”

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

HERB ROASTED BROKEN ARROW RANCH ANTELOPE

Ruby Beet “Tartelette,” Dark Raisin “Pâte de Fruit”
and “Barrel Aged Bourbon Jus”

or

JAPANESE MIYAZAKI WAGYU

Koshihikari Rice Musubi, Pickled Garden Japanese Eggplant, Crackling Shiso Leaves
and Aged Tamari Butter

(135.00 supplement)

“TÊTE DE MOINE”

Brown Butter Waffle and Candied Pearson Farm Pecan

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”

SENSE OF URGENCY