

P R E S S



S T . H E L E N A

FIRST

hamachi, charcoal-grilled kohlrabi, meiwa kumquat, citrus marigold

celery root soup, sorrel mousse, green apple

chips & dip, crisped salmon skin, avocado kosho, black lime

shrimp blini, trout roe, dungeness crab, smoked chowder cream

iwate scallop, shaved celtuce, sicilian pistachio, aji dolce kosho

SECOND

sweet potato custard, charred persimmon, hoshigaki, habanada glaze

dry-aged beef tartare, field broccoli, sunchoke chili crisp, puffed naan

lanterne pasta, braised shortrib, roasted chestnut whey

sweet & sour pig ears, espelette glaze, asian pears

ricotta gnudi, parmesano reggiano consommé, shaved perigord truffles (*\$65 supplement*)

THIRD

black cod, cordyceps mushrooms, field broccoli, abalone consommé

hot-smoked sturgeon, preserved cabbage, petit onions, caviar vin blanc

roasted oxheart carrot, maitake mushroom, scallop xo, carrot essence

kurobuta pork, winter lettuces, herb roasted beets, huckleberry jus

truffle-glazed chicken, autumn squash, smoked bacon, poached apple, sauce vin jaune

35-day new york strip, potato purée, oxheart carrot, chanterelle jus (*\$25 supplement*)

ADDITIONS

caviar pretzel, cultured yogurt butter, golden osetra caviar (*\$75 supplement*)

shaved black truffles, shaved tableside (*\$65 supplement*)

FOURTH

cantal, onion confit, crystallized fennel, persimmon pudding cake

winter citrus pavlova, lemon verbena ice cream, frozen yuzu, valencia orange

chestnut mousse, cognac ice cream, caramel glaze, black truffle

brown butter maple crèmeux, green apple sorbet, pain d'épices, mulled cider

jivara chocolate crème, candied cocoa nibs, burnt honey ice cream, chocolate sponge

150 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Winter Tasting Menu

canapés

fruits de mer

lobster en brioche

sturgeon rillettes

kaluga caviar

caviar pretzel

cultured yogurt butter, golden osetra caviar

\$75 supplement

celery root soup

sorrel mousse, green apple, garden herbs

lanterne pasta

braised shortrib, roasted chestnut whey

ricotta gnudi

parmigiano reggiano consommé, shaved perigord truffles

\$65 supplement

iwate scallop

braised abalone, sprouting broccoli, koshō butter

poached lobster

petit onion, caviar vin blanc

\$40 supplement

eye of ribeye

beef fat potato, gold ball turnip, black truffle jus

cantal

onion confit, persimmon pudding cake

chestnut mousse

cognac ice cream, caramel glaze

mignardises