

# P R E S S



S T . H E L E N A

<b>braised abalone</b> , pickled cucumber, ponzu	16
<b>tuna tartare</b> , fermented nardello pepper, young basil	14
<b>citrus-cured kampachi</b> , compressed watermelon, cherry tomato, hibiscus leaf	16
<b>octopus croquette</b> , niçoise olive, tartar sauce	10
<b>grilled kampachi collar</b> , sea lettuce butter	16
<b>smoked sea scallop</b> , chinese broccoli, crisped chestnut, shinko pear	16
<b>kusshi oysters</b> , cucumber, lemon, whipped horseradish	24
<b>seeded pretzel epi</b> , wild fennel, fromage blanc	13
<b>meadowood farm's greens</b> , garden vegetables, toasted sourdough, herb dressing	16
<b>ricotta gnudi</b> , crisped parsley, jamón mangalista consommé	20
<b>dry-aged beef tartare</b> , spring peas, fermented black bean, grilled sourdough	20
<b>charred octopus</b> , black truffle mole, potato salad, wild radish	22
<b>brentwood corn</b> , tenbrink farm's beans, charred kernels	19
<b>beef fat potato</b> , broccolini, preserved lemon, garlic aioli	16
<b>sweet &amp; sour pig ears</b> , espelette glaze, cilantro	16
<b>alaskan halibut</b> , romano bean sofrito, squash blossom, genovese basil whey	44
<b>yellowfin tuna</b> , braised pine nuts, charred eggplant, sweet pepper condiment	47
<b>brown-butter lobster</b> , herbed pasta, sicilian pistachio, roasted sunchoke	68
<b>sweet corn risotto</b> , chanterelle mushrooms, parmesan mousse	45
<b>truffle-glazed chicken</b> , smoked bacon, globe artichokes, sauce vin jaune	44
<b>american wagyu ribeye cap</b> , roasted carrot, crisped rice, meyer lemon kosho	98
<b>35-day new york strip</b> , braised rib, charred onion, shishito salsa verde	72
<b>60-day tomahawk</b> , mushroom hollandaise (serves two)	168

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