first

cucumber

dill, buttermilk, basil, kimchi tart, yogurt, pickled garlic

crab

green peas, dashi jelly, rhubarb ice, aged shoyu, ginger

oyster*

poached, charleston gold rice, champagne sabayon Optional Krug pairing \$65

hamachi*

kohlrabi, crispy sweet potato noodle, herb aioli, ponzu

wagyu*

asparagus, egg sauce, finger lime, kosho, sauce japonaise

second

egg*

62° egg, one oak grits, mushroom, iberico ham, shrimp \$20 truffle supplement

scallop

farm radish, red seaweed, white wheatberries, ham broth

lobster

yuzu, sorrel, crispy vanilla rice cake, cabbage, vadouvan

quail

morel mushrooms, fennel, spring onion, walnut barbeque

foie gras

strawberries, sudachi, salted marcona almond crème \$20 supplement

Four Courses \$170

Beverage Pairings \$100

"This menu showcases our style of food with a focus on art and nature"
Steven Devereaux Greene

entrées

tuna*

ossetra, amaranth, meyer lemon, brown butter dashi

halibut*

truffle, turnip, white asparagus, onion soubise, whey

duck*

honey, red cherries, farm beets, red endive, pistachio jus

lamb*

bamboo rice, thai coconut, green grapes, green curry

beef*

two styles, farm carrots, sea buckthorn, shaoxing sauce \$85 supplement Japanese wagyu

spring

spring succotash, ginger rice, wasabi emulsion, onion toast

dessert

a r e e n

sicilian pistachios, aerated matcha, olive oil chiffon, feuilletine

strawberry

parfait, frozen coconut koji, berry confit, consommé pour over

honey

milk ganache, kataifi, orange blossom, nitro labneh, bee pollen

chocolate

tropilia ganache, cocoa nibs, chambord, raspberry hibiscus sorbet

cheese

fromager d'affinois espuma, air baguette, mostarda, english peas



^{*}May be cooked to order. May be served raw or undercooked or contain raw or undercooked ingredients.

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

We request that you refrain from using cellular phones and other electronic devices within Herons.