

first

s p r i n g

one oak farm crudité, parmesan cream, porcini soil, verjus

g a z p a c h o

strawberry, cucumber, rhubarb, lemongrass, green tomato

o y s t e r *

dashi poached, charleston gold rice, champagne sabayon

Krug pairing \$60 supplement

t u n a *

radish, sea grapes, wasabi, puffed sweet potato noodles

h a m a c h i

smoked, saffron, white asparagus, tapioca, chive, aji limon

second

e g g *

62° egg, one oak grits, mushroom, iberico ham, shrimp

shaved truffles \$20 supplement

s c a l l o p

walnuts, poached leeks, nasturtium, caviar-whey broth

q u a i l

nashi pear, turnip, benne seed, caramelized miso, ginger

c r a b

sweet peas, kohlrabi, yuzu, mint, smoked buttered dashi

f o i e g r a s

buckwheat waffle, tonka crème, strawberry, golden honey

\$10 supplement

Four Courses \$130

Beverage Pairings \$90

"This menu showcases our style of food with a focus on art and nature" –

Steven Devereaux Greene

entrées

l a m b *

barbecue chicory, carrot, garlic-pinenut purée, meyer lemon jus

t u r b o t

black truffle, fennel confit, puffed parmesan rind, artichoke velouté

s a l m o n *

grilled cucumber, bamboo rice, green papaya slaw, thai coconut

d u c k *

dry aged, rhubarb, beet, wheatberries, lavender, szechuan pepper

b e e f *

filet, fava beans, asparagus, crispy yukon potato, black garlic glaze

a s p a r a g u s

morel mushrooms, ricotta gnudi, warm onion emulsion, green peas

dessert

k a k i g ō r i

butterfly pea, elderflower blueberry, red shiso, coconut custard

s t r a w b e r r y

sakura cherry blossom tea, rhubarb, raspberry namalaka, poha

c a r r o t

green cardamom, candied coriander, almond white miso, sorbet

c h o c o l a t e

tainori 64 percent, sicilian pistachio, matcha, cantonese cocoa

artisan cheese

m u r r a y s d é l i c e

acacia honey ganache, olive oil jam, toasted baguette ice cream

*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.

