

## first

### b e e t

fruit de cocoa, yogurt, bittersweet chocolate, pomegranate

### c r a b

nashi pear, purple cauliflower, sea urchin, chawanmushi

### o y s t e r \*

poached, charleston gold rice stew, champagne sabayon  
Optional Krug pairing \$60

### s a l m o n \*

tahitian squash, burdock root, cashew, maple-sudachi

### h a m a c h i

broccoli, kohlrabi, sea beans, ice lettuce, ginger-tamari

## second

### e g g \*

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

### s c a l l o p

turnip, nasturtium, meyer lemon, dill, horseradish broth

### q u a i l

carrots, citrus, vadouvan curry, grilled grapes, pistachio

### l o b s t e r

leek terrine, pomelo, avocado, puffed amaranth, fennel

### f o i e g r a s

citrus, crème fraîche, riesling, rice milk, corn bread toast  
\$20 supplement

Four Courses \$150

*Beverage Pairings \$100*

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

*Steven Devereaux Greene*

## entrées

### celeriac

salt baked, green apple, pickled mustard seed, heirloom grains

### b a s s

buckwheat, fermented salsify, pickled onion, brown butter dashi

### m o n k f i s h \*

black truffle enrobed, sunchokes, white acre peas, bacon, velouté

### d u c k \*

dry aged, black tea consommé, fermented gooseberry, cardamom

### b e e f \*

sweet potato, bok choy, caramelized miso, ginger, szechuan jus  
\$85 supplement Japanese wagyu

### veal

pear, parsnip, wheat berries, caramelized onions, pignoli, pine

## dessert

### c i t r u s

custard, buttermilk sherbet, cosa nostra shrub, sake meringue

### c o c o n u t

smoked cinnamon masala chia, tapioca, thai banana, clove miso

### p e a r

bavarian mousse, candied chestnuts, nougatine, date cake crumb

### c h o c o l a t e

alpaco emulsion, candy cap mushroom, passionfruit, black walnut

### s f o r m a t o

buffalo milk crema, parmesan rind, preserved lemon, olive oil jam

\*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.

