

## first

### r o o t s

carrot tart, radish crudite, turnip consommé, beet salad

### c r a b

yuzu-fennel espuma, avocado, dashi butter, confit fennel

### o y s t e r \*

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

### s u n c h o k e

velouté, truffle, sea urchin french toast, confit sunchokes

### h i r a m e

sashimi, pink pearl apple, radish, shiso, japanese wasabi

## second

### e g g \*

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

### s c a l l o p \*

gooseberry broth, shimeji, tapioca, chinese bbq

### l o b s t e r

crispy rice cake, sea buckthorn, sweet ahi dolce curry

### h a m a c h i \*

romanesco, kohlrabi, trout roe, sea beans, tamari

### f o i e g r a s

poached apple, puffed grains, maple, sherry, cornbread  
\$20 supplement

Four Course \$170

*Beverage Pairings \$100*

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

*Steven Devereaux Greene*

## entrées

### t u n a \*

croquette, caviar, baby onions, walnuts, brown butter dashi

### d o v e r s o l e \*

matsutake veil, crispy fennel, cauliflower, black truffle broth

### f o w l

farm sweet potatoes, braised quince, kumquat, szechuan glaze

### e l k \*

coco rub, roasted pear, chestnut polenta, squash, white port

### b e e f \*

asian pear, scallion, cucumber kimchi, fried rice, galbi sauce  
\$85 supplement Japanese wagyu

### b r a s s i c a s

cauliflower, golden raisins, kohlrabi, savoy cabbage, almond

## dessert

### a p p l e

honeycrisp, caramel gelee, pecan streusel, cinnamon ice cream

### p e r s i m m o n

coffee panna cotta, aged sherry, tapioca, fall spiced granita

### p e a r

sicilian pistachio mousse, elderflower crème fraiche, riesling

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

manjari sixty-four percent ganache, passionfruit, mango, sorbet

### c h e e s e

high plains cheddar, quince vinegar, membrillo, acacia honey

\*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.

