

## first

### b e e t

roasted red grapes, madeira, yogurt, black walnut vierge

### 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

### s c a l l o p

caviar, onion, nasturtium, buckwheat, brown butter dashi

### s q u a b

vanilla parsnips, roasted pear, chicory, rye berries, pine

### l o b s t e r

amaranth, avocado, pineapple, macadamia, thai coconut

### f o i e g r a s

apple, crème fraîche, sherry, puffed rice, corn bread toast  
\$20 supplement

Four Courses \$150

*Beverage Pairings \$90*

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

*Steven Devereaux Greene*

## entrées

### e l k \*

quince confit, chestnuts, cranberries, king trumpet, spiced jus

### b a s s

tapioca, matsutake, turnip, onion toast, black garlic-shoyu broth

### 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

### c e l e r i a c

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

## dessert

### l e m o n

bergamot confit, yogurt tourbillon, cornmeal, lavender, sherbet

### a p p l e

orelys ganache, herbed millet crumb, bay leaf, ginger spiced sorbet

### h a z e l n u t

pedro ximenez sherry, frozen fennel meringue, medjool date crumb

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

smoked alpaco emulsion, white miso, aged soy caramel, caraibe

## artisan cheese

### r o b i o l a

sformato crema, caramelized onion toast, quince mostarda, olive oil

\*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.

