

## first

### b e e t

pomegranate, hibiscus, hidden rose apple, lardo, goat cheese mousse

### o y s t e r \*

tapioca, chawanmushi, sturgeon caviar, yuzu-dashi jelly, nori toast

### s a l m o n \*

coconut, burdock root, hazelnut ,char roe, japanese squash, maple

## second

### e g g \*

62 degree egg, john hault grit chips, sea urchin, carolina shrimp

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

fennel, blood orange, crispy pork, fuyu persimmon, aji dulce broth

### c h e s t n u t

braised endive, dates, citrus, pheasant confit, sage, white chocolate

### c o n g e e

quail, butternut squash, honshimeji mushroom, black lime, kombu

## entrées

### t u r b o t

cauliflower, baby leeks, gala apple, grilled romaine, caviar sauce

### t u n a \*

masago, nori, radish salad, grilled pineapple, winter roots, ponzu

### c h i c k e n

sunchoke, lemon, broccoli, pearl onions, black truffle, green olive

### b e e f \*

black garlic, parsnip, chestnut polenta, brussels sprouts, madeira

## dessert

### s w e e t p o t a t o

orange flower, passion fruit, frozen egg custard, sake, coconut

### a p p l e

hidden rose apple, litchi, rose pâte de fruit, cinnamon, tonka bean jelly

### f i g l e a f

sorbet, dried fig compote, yogurt, port wine, van duyn sage honey

## first

### b e e t

pomegranate, hibiscus, hidden rose apple, lardo, goat cheese mousse

### c a r r o t

quince, pistachio, riesling raisins, green farro, coriander seed, whey

## second

### e g g

62 degree egg, john hault grit chips, wild mushrooms, fine herbs

### c h e s t n u t

orange braised endive, dates, citrus, sage, white chocolate

## entrée

### c e l e r y

asian pear, celery, puffed buckwheat, tarragon, providence cheese

## dessert

### a p p l e

hidden rose apple, litchi, rose pâte de fruit, cinnamon, tonka bean jelly

### e x p l o r a t e u r

candied walnuts, cognac veil, compressed apples, air baguettes

3 courses \$85/wine pairings \$45

4 courses \$95/wine pairings \$60

20% Gratuity added for parties of 5 guests or more

\*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 Heron's*