

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

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

f o i e g r a s

passion fruit, chocolate, bourbon, macadamia nut, toasted brioche
\$10 supplement

second

e g g *

62 degree egg, john hault grit chips, uni, iberico ham, 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

r i c o t t a

black truffle puree, caramelized pumpkin, lobster, toasted pepitas

Three Courses \$85
Wine Pairings \$45

Four Courses \$95
Wine Pairings \$60

Eight Course Kaiseki \$140
Beverage Pairings \$90

*"This menu showcases our style of food in an intricate and artful form" –
Steven Devereaux Greene*

Kaiseki (懐石) is an art form that honors the meticulous presentation and preparation of food.

entrées

c e l e r y

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

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

d u c k *

sweet potato, muscadine, white poppy, ginseng, foie gras bao bun

b e e f *

black garlic, parsnip, chestnut polenta, brussels sprouts, madeira shaved truffles \$20 supplement

dessert

a u t u m n a l

milk chocolate, pear sorbet, cardamom pudding, oak barrel bourbon

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

f i g l e a f

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

artisan cheese

e x p l o r a t e u r

candied walnuts, cognac veil, compressed apples, air baguettes

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 Herons.

