

first

b e e t

poached rhubarb, aerated goat's milk, rye toast, purple oxalis

a s p a r a g u s

parmesan panna cotta, ossetra caviar, brioche, cured egg yolk

o y s t e r *

champagne poached, frozen crème fraiche pearl, lemon sorrel

t u n a *

green tomato, cucumber, basil seeds, fresh wasabi, buttermilk

c o n s o m m é

dungeness crab, trout roe, tapioca, ginger, jasmine, lemon balm

second

e g g *

62 degree egg, john hault grits, lady edison ham, carolina shrimp

s c a l l o p *

morel mushrooms, potato, dashi-onion crème, allium-whey broth

b e e f t a r t a r e *

spring truffle aioli, sea urchin, tosaka, charred onion toast, chervil

r i c o t t a

poached lobster, white asparagus, braised cabbage, white poppy

f o i e g r a s

strawberry, Japanese pancake, benne seeds, Szechuan peppercorn
\$10 supplement

Three Courses \$95

Wine Pairings \$45

Four Courses \$105

Wine Pairings \$60

Eight Course Kaiseki \$150

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

l a m b

black garlic, caramelized yogurt, romanesco, ramps, mint, pistachio

b a s s

bamboo rice, snow peas, fava beans, cucumber, ginger-ham broth

h a l i b u t

radish, white wheat berries, chickpeas, fennel, cress, meyer lemon

c h i c k e n

truffle pasta, braised turnip, buttered farm kale, button mushroom

d u c k *

coriander, coconut, green strawberry, farro verde, matcha, foie bao

b e e f *

amaranth, pickled eggplant, miatake, rye berries, kohlrabi, sherry jus
shaved truffles \$20 supplement

dessert

c o c o n u t

coconut ice cream, curry, green smith apple, tapioca, tiny basil

m a n g o

mango sorbet, cucumber, yuzu, lime, grated pistachio, hyssop

s t r a w b e r r y

japanese shaved ice, rose jam, rhubarb, strawberry, elderflower

p i s c o

dulce de leche ice cream, pisco, passion fruit, cinnamon, lemon

c h o c o l a t e

black raspberry sorbet, chambord, raspberry violet merinuge

artisan cheese

e p o i s s e

whipped, flax seed lavash, pickled pearl red onion, pumpernickel

*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.

