

first

b e e t

asian pear, cocoa, smoked peanuts, mascarpone, hibiscus flower

a b a l o n e

romanesco, tosaka seaweed, spirulina pasta, bergamot, truffle

o y s t e r *

tapioca, chawanmushi, shiitake crisp, yuzu-dashi jelly, nori toast

s a l m o n *

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

f o i e g r a s

fruit de cocoa, white port, roasted pear, lychee, brioche, chocolate
\$10 supplement

second

e g g *

62 degree egg, john hault grit chips, uni, local ham, carolina shrimp

s c a l l o p *

fennel, blood orange, crispy pork belly, hakuri turnip, aji dulce broth

s q u a s h

butternut soup, white chocolate, lobster, almond, citrus vierge, endive

c o n g e e

quail, japanese pumpkin, honshimeji mushroom, black lime, kombu

r i c o t t a

dungeness crab, cabbage cream, cauliflower puree, sturgeon caviar

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

c e l e r y

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

t u r b o t

mousseline, smoked potato, celery, leeks, clams, crème fraiche nage

t u n a *

iberico, satsuma, egg white caviar, winter roots, onion consommé

c h i c k e n

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

d u c k *

sweet potato, kumquat, pistachio, ginseng tonic, foie gras bao bun

b e e f *

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

dessert

p a s s i o n f r u i t

blood orange, vanilla pudding, passion fruit sorbet, coffee-kahlua

e i s w e i n

"iced" wine snow, dark chocolate creameaux, pedro ximenez raising

p i n e - a p p l e

hoja santa granite, caramelized pineapple, pine nuts, pine "needles"

g r a n d p l a t e a u

lemon ice & confit, caramel ice cream, bergamot parfait, lemon gelée

artisan cheese

b u r a t t a

buffalo milk, candied walnuts, black truffle, fennel bread, van duyn 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.

