

first

b e e t

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

s a l m o n *

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

r i c o t t a

dungeness crab, cabbage cream, cauliflower puree, sturgeon caviar

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

entrées

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 cremeaux, pedro ximenez raisin

b u r r a t a

buffalo milk, candied walnuts, black truffle, fennel, van duyn honey

Four Courses \$115 Wine Pairings \$60

*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.*

