

HERONS

CHEF'S TASTING MENU

DUNGENESS CRAB

HEART OF PALM, SPRING RADISH, NASTURTIUM, MANGO, AVOCADO MOUSSE

ROTER VELTLINER, LETH "RESERVE" WAGRAM, AUSTRIA 2010

DAY BOAT HALIBUT

BABY OCTOPUS, CHINESE LONG BEANS, WOOD EAR MUSHROOMS, MIROMI

CHARDONNAY, CHANSON, VIRÉ-CLESSÉ, FRANCE 2009

SEARED FOIE GRAS

GREEN ALMONDS, PICKLED STRAWBERRIES, LYCHEES, COCONUT PUDDING

GEWÜRZTRAMINER, VALCKENBERG, PFALZ, GERMANY 2011

PORK CHEEK

YELLOW FOOT CHANTERELLES, 62 DEGREE EGG, NEW POTATO ESPUMA

CABERNET FRANC, FRÉDÉRIC MABILEAU, LOIRE VALLEY, FRANCE 2008

APRICOT CRÊPE

ALMOND PUDDING, BREAD & BUTTER, PISTACHIO ICE CREAM, OLIVE OIL

LATE HARVEST MUSCAT, TABALI, LIMARI, CHILE 2009

TASTING MENU \$85

WINE PAIRINGS \$40

THE CHEF'S TASTING MENU REQUIRES THE PARTICIPATION OF THE ENTIRE TABLE

VEGETARIAN MENUS ARE AVAILABLE UPON REQUEST.

20% AUTOMATIC GRATUITY ADDED FOR PARTIES OF 6 GUESTS OR MORE.

*WE REQUEST THAT YOU REFRAIN FROM USING CELLULAR PHONES
AND OTHER ELECTRONIC DEVICES WITHIN HERONS*