

HERONS

SPRING

FIRST COURSE

MOREL MUSHROOMS

NIGELLA GNOCCHI, FRESH GARBANZO BEANS, BABY LEEKS, PARMESAN BROTH
13

KUMAMOTO OYSTERS

SAKE BLOOMED OYSTERS, MANGO PUREE, TOGARASHI, YUZU-SHIBORI GRANITÉ
16

FOIE GRAS TERRINE

PICKLED BING CHERRIES, ESPRESSO CARAMEL, VANILLA, BITTERSWEET CHOCOLATE
18

VEAL SWEETBREADS

CHORIZO-GREEN ALMOND RELISH, CORIANDER, SWEET ONION, YOUNG GARLIC
20

SEA SCALLOPS

OLLI SPECK, RED QUINOA, SICILIAN PISTACHIO, OLIVE OIL JAM, JUNIPER TEA
18

SALMON BELLY

TARTARE & CARPACCIO, MUSTARD SEEDS, DANDELION VINAIGRETTE, CHERVIL
16

SECOND COURSE

ASPARAGUS SOUP

CODDLED QUAIL EGG, PARMIGIANO-REGGIANO, MEYER LEMON OIL, RYE CROUTON
12

SUN CHOKE VICHYSOISE

SMOKED TROUT, PICKLED RAMPS, SUNFLOWER SPROUTS, SMOKED STEELHEAD ROE
13

FARM LETTUCE SALAD

RASPBERRIES, CANDY BEETS, EASTER RADISH, POPPY SEED YOGURT DRESSING
12

HERONS SIGNATURE CAESAR

PECORINO ROMANO CRACKERS, FRESH WHITE ANCHOVY, CRISPY ORGANIC YOLK
13

MAIN COURSE

SPRING VEGETABLES

PANEER CHEESE, ENGLISH PEAS, MAITAKE MUSHROOMS, ROOTS, SMOKED BUTTER
27

ROASTED COBIA

PROSCIUTTO, CHARRED EGGPLANT, SAFFRON RISOTTO, LITTLENECK CLAM NAGE
32

SEARED SEA TROUT

SMOKED PINEAPPLE, PURPLE YAM PURÉE, CASHEW CABBAGE, FERMENTED PEPPER
34

CHESTER WHITE PORK

BOILED PEANUT HASH, COLLARD GREENS, CORNBREAD, SORGHUM BARBECUE
36

YOUNG CHICKEN

FREEKEH, SHIITAKE MUSHROOMS, FRIED ARTICHOKE, FENNEL, OUZO LACQUER
30

BORDER SPRINGS LAMB

LOIN & BELLY, RED PEARL ONION, FAVA BEANS, SPRING ONION-MUSTARD JUS
38

MEYERS BEEF RIBEYE

YUKON POTATO TERRINE, TRUMPET MUSHROOM CONFIT, MALT VINEGAR SAUCE
40

HERONS

SPRING

CARROT CAKE

VANILLA-GINGER BRAISED CARROTS, PEANUT MOUSSE, YUZU CREAM CHEESE ICE CREAM
12

STRAWBERRIES & RHUBARB

KAFFIR LIME PARFAIT, FIVE SPICE CRUNCH, ROASTED STRAWBERRIES, RHUBARB SORBET
13

RICOTTA CAKE

SOFT HONEY CREAM, PISTACHIO ROCKS, MEYER LEMON, MINT, SWEET PEA ICE CREAM
11

COLA CAKE

KOLA NUT ICE CREAM, CANDY BEETS, CARAMELIZED WHITE CHOCOLATE, CRÈME FRAÎCHE
12

DARK CHOCOLATE

65% GANACHE, LONG NEEDLE PINE CREAM, LIGHT ALMOND CAKE, MEYER LEMON SHERBET
13

ICE CREAM & SORBET

LAVENDER ICE CREAM, DOUBLE STRAWBERRY SORBET, MILK CHOCOLATE ICE CREAM
11

PASTRY CHEF DANIEL BENJAMIN

AFTER DINNER

PORT

FONSECA, BIN 27	8
TAYLOR FLADGATE, 10 YR TAWNY	12
PRESIDENTIAL, 20 YR TAWNY	16
QUINTA DO PORTAL, LBV 2005	12
WARRE'S, VINTAGE 1985	25

DESSERT WINE

CHÂTEAU ST VINCENT, SAUTERNES	12
ARBOR BROOK "SYDNEY" SEMILLON	16
VIETTI, MOSCATO D' ASTI	8
JORGE ORDONEZ, MOSCATEL	14
ROYAL TOKAJI CO. "MAD CUVEE"	11
KRACHER TBA (187ML)	35
SUSANA BALBO LATE HARVEST MALBEC	12

FRESHLY BREWED COFFEE

3

FRENCH PRESS COFFEE

SMALL 5 LARGE 9

VOLCAN BERU- LIGHT ROAST

H.C. VALENTINE SIGNATURE BLEND- MEDIUM ROAST

100% ORGANIC MEXICAN- DARK ROAST

FRENCH ROAST- DECAF