

first

b e e t

rhubarb, whipped skyr, ginger candy, pistachio, oats, frozen honey

h a m a c h i

barley, meyer lemon, saffron, pickled red onion, smoked almond

s p r i n g

fromage blanc, sweet peas, wood sorrel, snap peas, gooseberries

o y s t e r *

pineapple granite, cucumber, Japanese citrus, kanzuri mignonette

r i c o t t a

fava beans, morels, melted onion, bread crisp, iberico ham, whey shaved truffles \$20 supplement

second

e g g *

62 degree egg, john hault grit chips, sea urchin, carolina shrimp

s c a l l o p *

avocado, coconut milk, toasted black rice, shiitake, basil-tapioca

t u n a *

noritempura, rice puree, cilantro, serrano chili, sudachi ponzu jelly

f e n n e l

fennel soup, king crab, young almond, green strawberries, matcha

f o i e g r a s

sea buckthorn, vanilla bean, pedro ximenez, charred onion consommé \$10 supplement

Three Courses \$85
Wine Pairings \$45

Four Courses \$95
Wine Pairings \$60

Eight Course Kaiseki \$140
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.

20% Gratuity added for parties of 5 guests or more
*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.*

entrées

c a r r o t

caramelized yogurt, white raisins, tamarind, puffed grains, vadouvan

b a s s

asparagus, squid ink pasta, uni, braised fennel, spring truffle essence

s a l m o n *

dried olive, white asparagus, baby turnips, hazelnut milk, white miso

c h i c k e n

artichokes, parmesan, potato terrine, ramps, honshimeji, green olive

l a m b *

crispy belly, loin, pho broth, broccoli, peanuts, lemongrass essence

r a b b i t *

carrot confit, peas, basil, kimchi asian pear, wakame, braised cashew

b e e f *

black garlic, watercress, baby potato, miatake, spring onion, sherry

dessert

m i n t

matcha, meyer lemon ganache, garden mint, nuit etoille chocolate

p e r f u m e

lavender crème, violet jam, bergamot Ice cream, red verjus granite

s a k u r a

cherry blossom shaved ice, Litchi mousse, kataifi, rehydrated cherry

s t r a w b e r r y

roasted strawberry mousse, coconut, pistachio bisquit, meringues

o s m a n t h u s

osmanthus custard, orange, apricot pudding, vanilla, almond cruda

artisan cheese

a s h e r b l u e c h e e s e

frozen blue cheese mousse, honey, poached rhubarb, black truffle

