

first

b e e t

red plums, frozen skyr, ginger candy, pistachio, oats, lactose tuile

c r a b

congee, carolina gold rice, crenshaw melon, cucumber, smoked roe

t o m a t o

compressed peach, african blue basil, baby lettuce, chilled buttermilk

o y s t e r *

seawater jelly, white sturgeon caviar, watermelon, japanese citrus juice

r i c o t t a

white rice peas, eggplant jam, crispy pork, okra, bread crisp, BBQ broth
shaved truffles \$20 supplement

second

e g g *

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

s c a l l o p *

avocado, coconut milk, puffed black rice, crispy shiitake, basil-tapioca

t u n a *

tempura nori, fresh wasabi, sudachi-ponzu, benne seeds, rice puree

c o r n

dashi, charred husk oil, shimeji, negi scallion, grilled kombu, lobster

f o i e g r a s

cherry, almond biscotti, green tea, sakura blossom, shiso, spiced jus
\$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

r a t a t o u i l l e

eggplant, baby zucchini, tomato jam, mustard gremolata, vadouvan

b a s s

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

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, leeks, porcini, green olive jus

l a m b *

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

v e a l *

grilled fig, milk skin, corn, chanterelles, rice, roasted grape lacquer

b e e f *

black garlic, watercress, baby potato, king trumpet, sherry glaze

dessert

d r a g o n f r u i t

red fruits, coconut jelly, sliced watermelon, dragon fruit, sangria

p e r f u m e

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

p e a c h

lemon verbena ice, compressed peach, bitter almond, semolina cake

b l u e b e r r y

ocumare chocolate mousse, matcha tea, red wine vinegar, lilac flowers

l i l y p a d

cucumber juice & ice cream, vanilla essence, mint, lime marshmallow

artisan cheese

b u c h e d e c h e v r e

fig sorbet, blackberries, brûléed fresh fig, pedro ximenez oloroso raisins

