

first

b e e t

fruit de cocoa, almond, malt, lychee, yogurt powder

h a m a c h i *

radish jam, green apple juice, shiso, Japanese wasabi

b u t t e r n u t

frozen coconut, lime, pickled young ginger, shiitake

second

e g g *

62 degree egg, john hault grits, lady edison ham, carolina shrimp

s c a l l o p *

farm sunchokes, citrus, warm bean salad, vadouvan

entrées

e l k *

slow roasted quince, pomegranate, rutabaga, roasted beet

t u r b o t

cauliflower, caviars & roes, savoy cabbage, apple, fine herbs

t r o u t

farm carrots, swiss chard, pickled onion, yuzu-ahi dolce broth

dessert

b a n a n a s

en papillote, rum caviar, vanilla ice cream, puff pastry, caramel

c h i h u l y

pear sorbet, sake granita, coffee cream, anis, fennel, lemon

cheese

i d i a z a b a l

"cheese cake" chartreuse ice, green grapes, granny smith apple

first

b e e t

fruit de cocoa, almond, malt, lychee, yogurt powder

b u t t e r n u t

frozen coconut, lime, pickled young ginger, shiitake

second

e g g

62 degree egg, john hault grit chips, wild mushrooms, fine herbs

r a v i o l i

sweet onion, onion bread, ginger-mushroom essence

entrée

c a u l i f l o w e r

savoy cabbage, potatoes, gooseberry, rye berries, vadovan

dessert

c h i h u l y

pear sorbet, sake granita, coffee cream, anis, fennel, lemon

cheese

i d i a z a b a l

"cheese cake" chartreuse ice, green grapes, granny smith apple

3 courses \$95/wine pairings \$45

4 courses \$105/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 Heron's