

first

b e e t

puffed amaranth, frozen raspberry, goat cheese, honey

c r a b

lemongrass ice, rhubarb, chamomile jelly, green almond

h a m a c h i *

green strawberry, sugar snap pea, finger lime vinaigrette

second

e g g *

62 degree egg, john hault grits, iberico ham, shrimp

a s p a r a g u s

white asparagus soup, smoked trout, miso cured egg

r a b b i t

potato croissant, pickled ramps, spring truffles, au jus
shaved truffles \$20 supplement

entrées

l a m b *

pistachio, sweet peas, spring onion, white grape, green curry

h a l i b u t *

blue polenta, honshimeji, fish crisp, garbanzos, meyer lemon

t r o u t *

flame beets, kumquats, shiso, fennel, snow peas, anise broth

b e e f *

black garlic, baby cabbage, crispy potato, smoked brisket jus

c a u l i f l o w e r

savoy cabbage, purple potatoes, gooseberry, vadouvan

dessert

s p r i n g

japanese shaved ice, butterfly pea flower, yuzu, violet confit

c h e e s e c a k e

burnt idiazabal, chartreuse, green melon sorbet, espresso

first

b e e t

puffed amaranth, frozen raspberry, goat cheese, honey

a s p a r a g u s

white asparagus soup, smoked trout, miso cured egg

second

e g g

62 degree egg, john hault grit chips, wild mushrooms

entrée

c a u l i f l o w e r

savoy cabbage, potatoes, gooseberry, rye berries, vadouvan

dessert

c h e e s e c a k e

burnt idiazabal, chartreuse, green melon sorbet, espresso

t h a i

coconut sorbet, licorice tapioca, salted peanut, tiny basil

cheese

p e t i t e b a s q u e

shaved petite basque cheese, aerated mornay, blueberry

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