

first

b e e t

summer berries, aerated goat's milk crisp, aged balsamic

t o m a t o

watermelon, vanilla, yuzu juice, pistachio, accompanying herbs

t u n a

green tomato, cucumber, basil seeds, fresh wasabi, buttermilk

o y s t e r *

champagne poached, frozen crème fraiche pearl, lemon sorrel

c o n s o m m é

alaskan king crab , trout roe, tapioca, ginger, jasmine, lemon balm

second

e g g *

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

s c a l l o p *

coconut jam, finger lime, avocado, lemongrass-sweet corn broth

r i c o t t a

hearts of palm, oyster mushrooms, buttered frog legs, lemon

entrées

l a m b

black garlic, caramelized yogurt, romanesco, ramps, mint, pistachio

t u r b o t

miso cured egg yolk, trout roe, laurel aged rice, okra, tomato dashi

b e e f *

amaranth, pickled japanese eggplant, miatake, kohlrabi, sherry jus

dessert

t e a

frozen milk tea, rose jam, bergamot, orchids, white chocolate

b l u e b e r r y

frosted geranium, blueberry vinegar ice, chamomile, crème fraîche

first

b e e t

summer berries, aerated goat's milk, rye toast, aged balsamic

t o m a t o

watermelon, vanilla, yuzu juice, pistachio, accompanying herbs

second

e g g

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

entrée

o n e o a k f a r m

seared turnip, miatake, wheat berries, kohlrabi, onion whey broth

dessert

s u m m e r

popcorn powder, corn custard & ice cream, cinnamon vanilla toffee

cheese

c a m e m b e r t

whipped, flax seed lavash, pickled pearl red onion, pumpernickel

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