

## first

### b e e t

yuzu, walnut, sesame, goat cheese, fermented garlic

### c r a b

kohlrabi, iced pear d'anjou, sea beans, caramelized miso

### 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, iberico ham, shrimp

### s c a l l o p \*

squash, aji distillate, toasted rice cake, pomelo, thai broth

### s q u a b

chestnut, black pear jam, buckwheat candy, black truffle

## entrées

### e l k \*

slow roasted quince, pomegranate, rutabaga, roasted beet

### t u n a

peas & beans, meyer lemon, sunchoke, burnt onion consommé

### t r o u t

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

### c a u l i f l o w e r

savoy cabbage, purple potatoes, gooseberry, rye, vadouvan

## dessert

### p e p p e r m i n t

"snow", chewy vanilla toffee, brown cardamom, dulcify

## cheese

### i d i a z a b a l

burnt "cheese cake", compressed pear, espresso, chartreuse

## first

b e e t

yuzu, walnut, black sesame, goat cheese, fermented garlic

b u t t e r n u t

frozen coconut, lime, pickled young ginger, shiitake

## second

e g g

62 degree egg, john hulk 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 a r r o t

warm cake, sticky date pudding, farm carrots, melted butter

p i n e

yuzu ice cream, matcha, pineapple, eucalyptus, granny smith

## cheese

i d i a z a b a l

burnt "cheese cake", compressed pear, espresso, chartreuse

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