

## first

### b e e t

yuzu, walnut, black 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

## second

### e g g \*

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

### b u t t e r n u t

frozen coconut, lime, pickled young ginger, shiitake

### l o b s t e r

parsnip, rye, hazelnut, coffee infused lobster broth

## entrées

### t r o u t \*

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

### d u c k \*

sweet potatoes, gooseberry, bao bun, aged xo sherry

### b e e f \*

asian pear, potato, pickled peanuts, gai lan, korean bbq glaze

## dessert

### c a r r o t

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

### b l a c k w a l n u t

ice cream, rose jam, iranian pistachio, hibiscus, cocoa tuille

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

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

Four Courses \$120 *Beverage 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 Herons.

