

first

b e e t

red plum, candied ginger, pistachio, black pepper, milk snow

h a m a c h i

watercress, puffed quinoa, black garlic, nigella seeds, nori ash

a p p l e

p'tit basque , fall lettuces, red cabbage, pumpernickel, mustard

o y s t e r *

"rockefeller", bacon, spinach, everything crumble, aged parmesan

r i c o t t a

gnudi, sweetbreads, beech mushrooms, celery root, black truffle
shaved truffles \$20 supplement

second

e g g *

62 degree egg, charleston gold rice, sea urchin, mushroom espuma

s c a l l o p *

smoked apple puree, sunchokes, chestnuts, caramel-apple vinegar

t u n a *

iberico ham, white beans, deviled egg, kumquats, onion consommé

p a r s n i p

parsnip soup, lobster, white chocolate, almonds, vanilla, coconut, pear

f o i e g r a s

blue corn waffle, roasted red grapes, buttermilk, hickory nuts, ice wine
\$10 supplement

Three Courses \$85

Wine Pairings \$45

Four Courses \$95

Wine Pairings \$60

Eight Course Kaiseki \$140

Beverage Pairings \$90

"This menu showcases our style of food in an intricate and artful form" –

Steven Devereaux Greene

Kaiseki (懐石) is an art form that honors the meticulous presentation and preparation of food.

20% Gratuity added for parties of 5 guests or more

*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.*

entrées

s q u a s h

pumpkin seeds, dates, coconut oats, burnt honey mascarpone, citrus

t u r b o t

turnip, gooseberries, sea beans, fennel, octopus, saffron-uni cream

s a l m o n *

house ground grits, salmon bacon, apples, cauliflower, capers, caviar

c h i c k e n

riesling poached pear, roasted parsnip, Jefferson red rice, white grape

f o w l *

duck, squab, quail, tasting of sweet potato, persimmon, white poppy

v e n i s o n *

stuffed carrot, quince confit, poached onion, toasted farro, sorghum

b e e f *

charred turnip, savoy cabbage, lions mane, fermented garlic, balsamic

dessert

c o c o a

fruit of the cocoa, illanka chocolate sorbet, lychees, frosted cocoa nibs

o r a n g e

orange blossom, persimmon, mandarin, quin din, bergamot ice cream

m a r q u i s e

dark chocolate mousse , katsu, pumpernickel date purée, pedro ximenez

l e m o n

milk ice, lemon drops, brown butter, fennel, dulce de leche, meringues

p o m e g r a n a t e

spheres, gala apple gelee, granny smith espuma, calvados brandy gelato

artisan cheese

p y r a n e s e

sheep's milk tomme, pain d'espices, quince jam, molasses, "cheese cream"

