

## first

### s p r i n g

one oak farms spring harvest, herb dressing, mushroom soil

### c r a b

chilled king crab, lemon sorrel ice, yogurt, young pine buds

### o y s t e r \*

yuzu, finger lime, purple radish, kanzuri essence, whey jelly

### t a r t a r e \*

flounder, dashi onion crème, pickled beet, caviar, amaranth

### s u n c h o k e

sunflower seed mousse, sea urchin, trout roe, sunchoke, rye

## second

### e g g \*

62-degree egg, one oak grits, mushroom ragout, shrimp  
shaved truffles \$20 supplement

### s c a l l o p

green almonds, tapioca, sweet peas, avocado, green curry

### q u a i l \*

kaffir sausage, smoked daikon, gooseberry, vanilla-turnips

### h a m a c h i

cucumber, Korean pear, myoga ginger, wasabi, rice puree

### f o i e g r a s

rhubarb, Japanese milk bread, puffed grains, honey sauce  
\$10 supplement

Four Courses \$120

*Beverage Pairings \$90*

*"This menu showcases our style of food with a focus on art and nature" –*

*Steven Devereaux Greene*

## entrées

### l a m b \*

pistachio crust, black rice grits, zucchini, chick peas, tamari

### t u r b o t

smoked blue grits, romaine, spring succotash, crème fraîche

### s a l m o n

black olive veil, rolled roots, baby fennel, lemon-herb nage

### d u c k \*

roasted strawberry, lavender, buckwheat, red beet, szechuan

### s t e a k h o u s e \*

filet or aged strip, potato butter, spinach gratin, walnut relish

### b r o c c o l i

marcona almonds, black truffle, parmesan mousse, cornbread

## dessert

### r h u b a r b

opalys, jasmine tea, Japanese shaved ice, rose, cured lemon

### s w e e t p e a

calamansi cream, matcha crumb, bergamot, semifreddo

### f a r b e r g e

smoked nyangbo emulsion, black lilac gelee, marshmallow

### c o c o n u t

panna cotta, sea buckthorn veil, licorice meringue, yuzu

## artisan cheese

### b r e b r i s

bee pollen, white asparagus, grains of paradise, black olive

\*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.

