

## first

### a u t u m n

one oak root salad, persimmon, sorghum, macadamia nut

### c r a b

miso caramel, sea beans, allium consommé, pear kakigōri

### o y s t e r \*

sake, fennel confit, apple, fresh wasabi, frozen apple crème

### c r u d o

hìrame flounder, blood orange, basil, genmai, baby onion

### h a m a c h i

cured & smoked, korean pear, ossetra caviar, ponzu dashi

## second

### e g g \*

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

### s c a l l o p

crispy rice, smoked trout roe, cauliflower-bonito purée

### q u a i l

kaffir lime sausage, fall squash, kumquats, onion toast

### c o n s o m m é

smoked turnip, pork tortellini, blue barley, fall mushrooms

### f o i e g r a s

pumpkin, passion fruit, pumpernickel french toast, citrus  
\$10 supplement

Four Courses \$130

*Beverage Pairings \$90*

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

*Steven Devereaux Greene*

## entrées

### e l k \*

pistachio mousse, dates, braised beet, kohlrabi, black sesame

### b a s s

fall ragout, charleston gold rice, white grape, aji dulce curry

### s a l m o n

celery root, hazelnut, apple, ancient grains, celery, crème fraîche

### d u c k \*

pickled quince, hibiscus, caramelized sweet potato, radish, shiso

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

filet or dry aged strip, potato butter, broccoli, sunchoke relish

### s q u a s h

farm squash, walnuts, coco, trumpet mushroom, coffee cream

## dessert

### k a k i g ō r i

muscadine, buttermilk, mekong cinnamon, orange blossom

### h o j a s a n t a

sweet cream, wild thai banana, cashew crèmeux, caramel

### p e a r

quince, namalaka, hazelnut praline, financier, chai ice cream

### c h o c o l a t e

chicory, black barley, vietnamese espresso parfait, calamansi

## artisan cheese

### c r é m e u x d e b o u r g o g n e

vermont maple sugar ganache, fenugreek crumb, dried shiitake

\*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.

