

J. HENRY TASTING MENU

COURSE ONE

warm baby beets GF

beet raita / toasted sesame / la clare farms chevre /
basil / chiffonade mint

COURSE TWO

wagyu beef short rib

panca chile / puffed quinoa / hundred acre farm lettuce

COURSE THREE

ahi tuna crudo GF

crispy rice / yuzu kosho / lime / micro cilantro

COURSE FOUR

herb crusted elk rack

blackberry umami sauce / hearth roasted carrots /
ancho dukkah


COURSE FIVE

birchwood charred grapefruit GF

campari cranita / whipped marscarpone

A S H
HEARTH ↔ AND BAR

J. Henry
4SONS

GF = gluten free,  = vegetarian, VG = vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses especially if you have certain medical conditions