

# J. HENRY TASTING MENU

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## COURSE ONE

warm baby beets GF

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

## COURSE TWO

wagyu beef short rib GF

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 bison tenderloin

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  
SONS

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