



## SAMPLE MENU: HERITAGE HOME FOR THE HOLIDAYS

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### PACKAGE DETAILS

5 FOR \$55 TASTING MENU | BEVERAGE PAIRING: \$100

In our inaugural year of The Study at Heritage we created five beautiful tasting menus. For this special tasting menu we've chosen one course from each menu to highlight in this annual holiday tasting menu offering. Portions will be sized accordingly to enjoy the full Heritage experience.

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We require a deposit of 75% of the total event, charged on a credit card upfront. The week of the event the remaining 25% of the total will be charged. Minimum count is due upon deposit, as this number is how we estimate the deposit amount. A confirmed guest count is kindly due one week prior to the date of the event. Cancellations are applicable up to 30 days in advance. Deposits from cancellations after 30 days can be used toward a future event. All prices are for goods; we add 11.75% for sales tax and 20% for a service fee.

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### THE MENU

#### HAMACHI CRUDO

With coconut-lime broth, cilantro oil, pickled fresno, Polanco grand cru, marigold

#### YUKHOE #2

With Asian pear, minced chairman's reserve filet, quail's egg, spicy mustard, bread and butter gherkins, madras hot sauce, yuzu aioli, and fresh truffle

#### BONE MARROW AND BEIGNETS

With house red vinegar jam, shallot confit, herbs, cool ranch dusting

#### KAESSPAETZLE

With truffle, black pepper, butterkase, and quail egg yolk

#### CRISPY DUCK BREAST

With gold leaf, caviar, scallion pancake, sauerkraut and black garlic, rosemary ash

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