



Caviar*

All Caviar is Served with House-made Bread, Pickles, Potato Chips, and Traditional Accoutrements

15g (½ oz) / 30 g (1 oz)

- Polanco Siberian Reserve70 / 120**
Uruguay. [Acipenser Baerii] Highly Aromatic, Delicate.
- Polanco Siberian Grand Cru90 / 160**
Same as above, but from the top 1% of the farm. A house favorite.
- Polanco Golden Osetra90 / 160**
Uruguay. [Acipenser Gueldernstaedi] Cream, Butter, Nuts, Soft
- Polanco Sterlet80 / 140**
Uruguay. [Acipenser Ruthenus] Tart, Crisp, Delicate
- Rare Tea Cellar Golden Kaluga.....80 / 140**
Asia. [Huso Huso / Daricus] Almonds, cheese, olive oil
- Sterling Supreme White Sturgeon Caviar.....70 / 120**
California. [Acipenser Transmontanus] Dark, Tannic, Mushrooms

Chef’s Reserve Caviar*

All Reserve Caviar is served Chef’s Style with Cool Ranch Beignets, Chicharron, House-made Bread, Pickles, Potato Chips, and Traditional Accoutrements. Served in Full 30g Tins.

- Polanco Osetra Grand Cru “Black Label”250**
Uruguay. [Acipenser Gueldernstaedi] Life Changing, Butter, Cream, Hazelnuts, Smooth and Nutty
- Polanco Osetra ‘Black Label’ Owner’s Selection450**
Uruguay. [Acipenser Gueldernstaedi] Rarest of the rare – 2kg total production. Only available at Heritage!
Smooth and buttery, sublimely mellow, blonde and translucent
- Rare Tea Cellar Golden Osetra250**
Denmark. [Acipenser Gueldernstaedi] Creamy, Soft, Butter, Nutty
- Rare Tea Cellar Beluga Hybrid.....275**
Germany. [Acipenser Baerii, Huso Huso] Super Dark, Anchovy. Pleasantly Aggressive.
- Rare Tea Albino Sterlet.....250**
Italy. Creamy, Blue Cheese, Funky.

Grand Caviar Tasting.....150

A flight of four Polanco Caviars presented by Chef, served with traditional accoutrements. 32 grams total. Serves 1-2 people.

Baller Caviar Tasting.....500

A flight of four Polanco Caviars and a full tin of Black Label, presented and served with all of Chef’s Style reserve accoutrements. 60 grams total. Serves 1-4 people. Paired with a bottle of Champagne.

Add 30g Tin Polanco Owner’s Selection +400

Rare Tea Reserve Tasting.....400

A flight of three Rare Tea Cellar Caviars presented by Chef and served with Chef’s Style accoutrements. Choice of 3rd Caviar: Osetra, Beluga Hybrid, Albino Sterlet.

Oysters*

Chebooktook, New Brunswick, CAN	4.0
Balanced Brine, Sweet Brothy Finish	
Wellfleet, MA, USA	4.5
Creamy, Sweet, Briny, Balanced	
Queens Cup, PEI, CAN	4.5
Equal Parts Sweet and Fresh, Crisp Brine	

Pickled, Smoked, or Cured

	2 ounces -12
	4 ounces -20
	Chef's Selection Platter - 60
Togarashi Hot Smoked Salmon	
Kimchi Aioli, Cilantro	
Gravlax**	
Crème Fraiche, Herbs	
Pickled Herring	
Beets, Crème Fraiche, Potato Chips	
Smoked Trout Dip	
Trout Roe, Black Pepper, Flowers & Herbs	

Roe*

[All Roe is served with house-made bread, pickles, potato chips, and traditional accoutrements]

	15g (½ oz) / 30 g (1 oz)
Bourbon Barrel Smoked Rainbow Trout	20 / 35
Wild North American. Sweet, Mild, Medium Pearl	
Smoked Golden Whitefish	20 / 35
Wild Great Lakes. Creamy, Light Smoke, Tiny Pearl	
Salmon	15 / 25
Wild Pacific Northwest. Juicy, Creamy, Large Pearl	
Paddlefish	80/150
Mississippi. Blue Cheese, Light Tannins	

Ode to the Museo del Jamón

Celebrating Madrid's famous El Museo del Jamón and our love for Red Label Jamon (½ Iberico and ½ Duroc)

Iberico Jamón 1oz	42
48 Month Aged, Acorn Fed, Red Label	
Cucurucho	35
½ oz Jamón, Nori, Polanco Osetra Caviar (2pcs)	

*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 a foodborne illness.
***5% is added to all checks to offset rising operational costs.

Mother's Day Pre-Fixe Family Supper

\$85 per person

Add Caviar Tasting Upgrade: +40/person

Khachapuri Cheese Bread

Egg Yolk, Truffle

Foraged and Cultivated Spring Salad

Fermented Strawberry-Preserved Lemon Vinaigrette

Iron Skillet Roasted Halibut

Carrot and Curry Couscous, Salade Persillade, Lobster Cream

Prime Rib with Bone Marrow au Jus

Crispy Vidalia Onion Rings, Horsey Cream, French Smashed Potato, Creamed Spinach

Mother's Day Inspired Desserts for the Table

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Mother's Day a la Carte

Banchan	15
Rotating House Pickles, Kimchi	
Heritage Deviled Eggs (4pcs)	12
Bacon, Trout Roe, House Hot Sauce	
Crispy Chicharron and Pimento Cheese	12
House Pickles, Charred Lime	
Deep Fried Smoked Duck & Crab Egg Roll	7/ea
Bacon, Black Bean Chile Crisp	
Crispy Scallion Pancake	12
Roasted Mushrooms, Sunny Egg, Hoisin, Kewpie	
	Add Pork Shoulder: +6
Roasted Baby Beet Salad #3	12
Cashew-Pecan Brittle, Beet Chips, Roasted Beets, House Vinegar	
Wood-Grilled Asparagus	18
Purple, Poached White Asparagus, Green Salade, Honey-Cured Egg Yolk, Pickled Strawberries, Champagne Sabayon	

HERITAGE CLASSICS

Eggs on Eggs	28
Lump Crab Meat, Kimchi, Soft Scrambled Eggs, Bone Marrow, Crème Fraiche, Trout Roe, Paddlefish Roe	
Baked Shrimp de Jonghe	32
Wild Rice, Confit Onions, Parker House Rolls	
Hot Smoked Salmon Benedict	28
Potato Roesti, Grilled Vegetables, Lemon-Dill Hollandaise	
Fancy Omelet	28
Iberico Ham, Brie, Truffle Puree, Petite Salade, Potato Roesti	
	Add 15g Paddlefish Roe +30
	Add 15g Grand Cru Caviar +60
Wood Roasted Dry-Aged Pork Chop	32
Fermented Orange Glaze, Wild Rice Pilaf, Grilled White Asparagus	