



EASTER MENU

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.

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 the reserve accoutrements. Chef's Style with Cool Ranch Beignets, house-made bread, pickles, potato chips, and 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.....300

A flight of three Rare Tea Cellar Caviars presented by Chef and served with all the traditional accoutrements.

Oysters*

Chebooktook, New Brunswick, CAN	4.0
Balanced Brine, Sweet Brothy Finish	
Sweet Island Kiss, PEI, CAN	4.5
Medium Body, Low Salinity	
Lover's River, PEI, CAN	4.5
Medium Salinity, Clean and Slightly Sweet Finish	

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	

Easter Snacks and Shareables

Banchan	15
Rotating House Pickles, Kimchi	
Crispy Chicharron and Pimento Cheese	12
House Pickles, Charred Lime	
	Add 15g Paddlefish Roe +30
Deep Fried Smoked Duck and Crab Egg Roll	7
Bacon, Black Bean, Chile Crisp	

*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.

To offset rising operational costs, 5% is added to all checks

Easter Family Supper Pre-fixe

\$65 per person
(\$35 kids under the age of 12)

DEVILED EGGS

Bacon Whipped, Trout Roe, Dill

ASPARAGUS SALAD

Egg Jam, Gribiche, Crispy Garlic, Truffle Chile Crisp

12 DAY DRY AGED HAM CHOP

Wild Rice Pilaf, Preserved Orange Glaze, White Asparagus

WOOD GRILLED LAMB LEG

Baby Sweet Potato, Salsa Verde, Grilled Ramps

PALMER HOUSE HILTON SHRIMP DE JONGHE

Herbed Bread Crumb, Sherry, House Butter

SPRING CAKE FOR THE TABLE

Poppy-seed Vanilla, Yuzu Curd, Raspberry-Strawberry, Ginger Ice Cream, White Chocolate Dome

Easter a la Carte

Heritage Deviled Eggs	12
Bacon, Trout Roe, House Hot Sauce (4pcs)	
Eggs on Eggs	28
Lump Crab Meat, Kimchi, Soft Scrambled Eggs, Bone Marrow, Crème Fraiche, Trout Roe, Paddlefish Roe	
Crispy Scallion Pancake	12
Roasted Mushrooms, Sunny Egg, Hoisin, Kewpie	
	Add Pork Shoulder +6
Eggs Benedict	28
Choose: Hot Smoked Salmon or Roasted Short Rib	
Potato Rosti, Grilled Vegetables, Lemon-Dill Hollandaise	
Iron Skillet Paczki French Toast	16
House Butter, Java Chip Mousse, House Jam, Curd	
Fancy 'French Omelet'	28
Iberico Ham, Brie, Truffle Puree Potato Rosti, Petite Salad	
	Add 15g Paddlefish Roe +30
	Add 15g Grand Cru Caviar +60
Roasted Baby Beet Salad #3	12
Mixed Greens, Beet Chips, Roasted Beets, Feta	
Iron Skillet Roasted Halibut	28
Carrot and Curry Cous Cous, Persillade Salad, Pickled Lion's Mane, Lobster Sauce	
Classic Heritage Ramen	16
Miso-Mushroom Broth, Seasonal Vegetables, Wide Noodle	
	Add Togarashi Smoked Pork +6
	Add Mapo Tofu +4
	Add Fried Chicken +6