

first

b e e t s

strawberry • toasted rice • clarified whey • lemon sorrel
22

h a r k e r s i s l a n d o y s t e r s *

charleston gold rice • genmai • champagne sabayon
optional krug pairing \$60
27

h a m a c h i *

cucumber • smoked trout roe • kosho • brown butter
35

s q u a s h

crab • pistachio • vadouvan curry • basil • makrut lime
28

n i g i r i o m a k a s e *

japanese wasabi • nishiki rice • aged tamari • tamago
55

second

s e a s c a l l o p *

one oak potatoes • compressed celery • smoked nage
29

r a b b i t

asparagus • baby radish • farm carrots • rice congee
29

f o i e t e r r i n e

strawberry • celery hearts • ume • almond croustillant
40

m a i n e l o b s t e r

spring allium barigoule • citrus leaf oil • lobster nage
45

e g g *

john hault grits • mushrooms • benton's ham • shrimp
28

Tasting Menu

-requires entire table
participation-
\$178

adventure beverage pairing
\$125

ambassade beverage pairing
\$172

*"This showcases our farm and food
in an intricate and artful form..."*

—Steven Devereaux Greene

Hérons is proud to incorporate produce grown on our own private farm, One Oak Farm. Due to the seasonality of ingredients, and variability of production from our Farm, the menu descriptions provided may vary slightly from those enjoyed when joining us in Herons.

entrée

s p r i n g c l a y p o t

crispy rice • alliums • morels • charred kohlrabi • fermented turnip
36

h a l i b u t

blue corn polenta • fava beans • green tomato • crème fraîche
50

d r y a g e d d u c k *

cherry umeboshi • japanese eggplant • buckwheat • cocoa
46

l a m b *

poached onion • peanut miso • zucchini • black sesame • sorrel
72

b e e f *

carolina gold mille-feuille • baby turnip • pickled ramp • smoked tea
supplement japanese wagyu \$85
68

dessert

k a k i g o r i

golden kiwi • shaved ice • yuzu curd • white verjus • condensed milk
16

c o c o n u t

caramelized pineapple jam • rum whipped ganache • ginger sorbet
optional royal tokaji *essencia* pairing \$105
16

s t r a w b e r r y

berry yogurt custard • vanilla rhubarb • elderflower crème fraîche
16

c h o c o l a t e

araguni seventy-two percent • ganache • sicilian pistachio ice cream
18

c h e e s e

murray's buttermilk basque • ricotta sfornato • honey • wheat crackers
24

*May be cooked to order. May be 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 foodborne illness.
We request that you refrain from using cellular phones and other electronic devices within Herons

