

first

summer "at one oak"

heirloom tomato • melon • cucumber • consommé
26

harkers island oysters *

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

hamachi *

cucumber • smoked trout roe • kosho • brown butter
35

squash

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

nigiri omakase *

japanese wasabi • nishiki rice • aged tamari • tamago
70

second

sea scallop *

one oak potatoes • compressed celery • smoked nage
29

rabbit

field peas • nectarine • rice gateau • chamomile essence
27

foie terrine

peach • heirloom corn bread • honeysuckle honey
40

maine lobster

tempura squash blossom • sake glaze • lemon verbena
46

egg *

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

entrée

s u m m e r c l a y p o t

crispy rice • fermented tomato broth • squash • pumpkin seed miso
38

t u n a

charred fat pod okra • white acre • maitake • smoked tomato
50

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

cherry umeboshi • charcoal grilled eggplant • buckwheat • cocoa
48

l a m b *

farm beans • japanese plum • hoja santa • bravo radish • koji milk
74

b e e f *

dry aged prime strip • crispy potato • blackberry • black sesame
supplement japanese wagyu \$85
68

dessert

k a k i g o r i

shaved ice • vanilla poached plums • verjus • orgeat • condensed milk
16

c o c o n u t

lime leaf tapioca • ice wine elderflower blueberries • amazake ice cream
optional royal tokaji *essencia* pairing \$105
16

b l a c k b e r r y

panna cotta • confit berries • yuzu • jam sorbet • white port tonka granita
16

c h o c o l a t e

pot de crème • chambord • toasted cocoa nib croquant • raspberry sorbet
18

c h e e s e

buttermilk basque • ricotta honey sfornato • olive oil jam • salted 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

