

## first

### b a b y b e e t

baby beets, petite lettuce, hidden rose, ginger, sesame  
18

### b a r t l e t t p e a r

heirloom grains, watercress, toasted hazelnut vinaigrette  
19

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

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

### s a l m o n c r u d o \*

green olive, fennel, pomelo, pickled garlic, white balsamic  
22

### f o i e g r a s

poached satsuma orange, almond, rice milk, crème fraiche  
40

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

chef's choice, japanese wasabi, nishiki rice, aged tamari  
40

## second

### s u n c h o k e s o u p

black truffle french toast, aged parmesan, fine herbs  
21

### s e a s c a l l o p \*

chinese style barbeque, farm brassicas, tapioca, radish  
28

### s m o k e d h a m a c h i \*

citrus caviar, cucumber, tarragon, tamari-wasabi emulsion  
24

### v e r m o n t q u a i l

rice congee, squash, shiitake, makrut lime, coriander  
27

### m a i n e l o b s t e r \*

crispy rice cake, winter squash, sea buckthorn, ahi  
34

### s h r i m p & g r i t s \*

heirloom grits, 62° egg, mushroom ragout, iberico ham  
\$20 truffle supplement  
25

\*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



## entrée

### bread baked celeriac

heirloom grains, tarragon, calavander cheese, green apple  
32

### faroe island salmon \*

baby farm carrots, kumquats, brioche, vadouvan curry broth  
36

### yellowfin tuna \*

white acre peas, baby red onions, kohlrabi, ham essence  
45

### chicken roulade

jefferson red rice, roasted pear, parsnips, white grape verjus  
36

### dry aged duck \*

farro verde, sweet potato, blood orange, coconut, hoisin jus  
45

### elk loin \*

chestnut polenta, squash, black truffle, baby turnip, madiera  
72

### beef tenderloin \*

fried rice, cucumber kimchi, charred scallion, szechuan  
\$85 supplement Japanese wagyu  
60

## dessert

### pear

pistachio mousse, elderflower crème fraiche, riesling gelee  
16

### citrus

mandarin, earl grey panna cotta, bergamot, yuzu, finger lime  
16

### coconut

caramelized pineapple, rum whipped ganache, ginger sorbet  
16

### chocolate

sixty-four percent ganache, passionfruit jelly, mango sorbet  
18

### artisan cheese

monte enebro, ewephoria, merry goat round, winter spiced jam  
24

Five Course Tasting \$165  
-requires entire table participation-

*Wine Pairings \$125*

*" This showcases our style of food in an intricate and artful form"*

-Steven Devereaux Greene