

## first

### b e e t s

fruit de coco, grilled endive, coco soil, aged balsamic  
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, champagne sabayon  
optional krug pairing \$60  
27

### h a m a c h i c r u d o \*

apple, japanese wasabi, farm radish, finger lime  
27

### c r a b

kohlrabi, calamansi, lime leaf, pickled peanuts, shiso  
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

hakurei turnip, potato, cabbage, horseradish, dill, bacon  
29

### q u a i l

thai coconut, farm carrot, celtuce, blood orange-hoisin  
27

### f o i e g r a s

mandarin, buddha's hand, yuzu, pistachio croissant  
40

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

squash, crispy rice cake, sea buckthorn, vadouvan curry  
36

### e g g \*

john hault grits, 62° egg, mushrooms, iberico ham, shrimp  
\$20 supplement black truffle  
28

## Five Course Chef's Tasting

-requires entire table participation-  
\$175

*Adventure Beverage Pairing \$125*  
*Classic Beverage Pairing \$150*

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

—Steven Devereaux Greene

## entrée

### celery root

potato-rye risotto, pickled red onion, celery leaf, calvander  
32

### north carolina flounder

black truffle, fennel, cauliflower, tapioca, chervil, velouté  
46

### dry aged duck \*

tahitian squash, kumquats, bao bun, quatre epices, citrus duck jus  
45

### elk \*

roasted pear, coffee, parsnips, blue barley, foie gras-stout glaze  
72

### beef tenderloin \*

sunchoke, potato latke, wild mushroom, bacon, steakhouse sauce  
\$85 supplement japanese wagyu  
65

## dessert

### coconut

lime leaf tapioca, mango gelee, passionfruit sorbet, pineapple jam  
16

### carrot

whipped mascarpone layer cake, white chocolate, yuzu cardamon jam  
16

### kakigori

shaved ice, spiced poached pear, white verjus, hibiscus, elderflower  
16

### chocolate

crèmeaux, toasted hazelnut croquant, caramel jam, praline ice cream  
18

### artisan cheese

buttermilk basque, ricotta 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



Herons 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.