

first

c u c u m b e r

dill, buttermilk, basil, kimchi tart, yogurt, pickled garlic

c r a b

green peas, dashi jelly, rhubarb ice, aged shoyu, ginger

o y s t e r *

poached, charleston gold rice, champagne sabayon

Optional Krug pairing \$65

h a m a c h i *

kohlrabi, crispy sweet potato noodle, herb aioli, ponzu

w a g y u *

asparagus, egg sauce, finger lime, kosho, sauce japonaise

second

e g g *

62° egg, one oak grits, mushroom, iberico ham, shrimp

\$20 truffle supplement

s c a l l o p

farm radish, red seaweed, white wheatberries, ham broth

l o b s t e r

yuzu, sorrel, crispy vanilla rice cake, cabbage, vadouvan

q u a i l

morel mushrooms, fennel, spring onion, walnut barbeque

f o i e g r a s

strawberries, sudachi, salted marcona almond crème

\$20 supplement

Four Courses \$170

Beverage Pairings \$100

"This menu showcases our style of food with a focus on art and nature" –

Steven Devereaux Greene

entrées

t u n a *

ossetra, amaranth, meyer lemon, brown butter dashi

h a l i b u t *

truffle, turnip, white asparagus, onion soubise, whey

d u c k *

honey, red cherries, farm beets, red endive, pistachio jus

l a m b *

bamboo rice, thai coconut, green grapes, green curry

b e e f *

two styles, farm carrots, sea buckthorn, shaoxing sauce
\$85 supplement Japanese wagyu

s p r i n g

spring succotash, ginger rice, wasabi emulsion, onion toast

dessert

g r e e n

sicilian pistachios, aerated matcha, olive oil chiffon, feuilletine

s t r a w b e r r y

parfait, frozen coconut koji, berry confit, consommé pour over

h o n e y

milk ganache, kataifi, orange blossom, nitro labneh, bee pollen

c h o c o l a t e

tropilia ganache, cocoa nibs, chambord, raspberry hibiscus sorbet

c h e e s e

fromager d'affinois espuma, air baguette, mostarda, english peas

*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 invites you to enjoy Chef Greene's multi-course Art Tour Tasting menu which showcases The Umstead's culinary farm and draws inspiration from the art and nature theme of the property. The Art Tour features 8-15 courses and cannot be adjusted to accommodate dietary restrictions or allergies in order for our guests to experience the culinary vision in its entirety. Kindly note, this is a prepaid only event and requires reservations to be made a minimum of 24 hours in advance. The price of the Art Tour is \$250.00, plus tax and gratuity (price subject to change with the seasonality of the menu).

c a n a p é s

*farm, foie macaron,
oyster, corn dog*

c r a b

*green peas, dashi jelly, rhubarb ice, shoyu dressing
the playful water buffalo by scott upton*

h a m a c h i *

*kohlrabi, sweet potato noodle, herb aioli, ponzu
simplistic garden by lun tse*

s c a l l o p

*farm radish, red seaweed, smoked ham dashi broth
34.2 by rachel illingworth*

q u a i l

*morels, fennel, spring onion, vanilla, walnut barbeque
pod triangle by alice ballard*

w a g y u *

*carrot, sea buckthorn puree, shiso, shaoxing sauce
a gathering transfigured by michael barringer*

l a m b *

*bamboo rice, thai coconut, grapes, basil, green curry
28 june 04 by lynn bogness*

s t r a w b e r r y

r e d b e r r y

*raspberry hibiscus sorbet, elderflower, lychee, rose
limbs no. 2 by judith belzer*

art tour menu

