

## first

### b e e t s

rhubarb • 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

### t u n a   t o r o \*

lady edison country ham • smoked trout roe • dashi  
45

### c r a b

white asparagus • green strawberry • brown butter  
29

### 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 \*

english pea consommé • meyer lemon kosho • kombu  
28

### 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

## One Oak Farm Tour

-requires entire table  
participation-  
\$178

*adventure beverage pairing*  
\$125

*classic beverage pairing*  
\$150

*"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 \*

rhubarb • buckwheat-benne crumble • charred chicory • five-spice

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

araguani 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

