

first

t o m a t o

tomato tart, basil, goat cheese, peach gazpacho

c r a b

watermelon, kakigori, yuzu, coconut puree, shiso

o y s t e r *

poached, charleston gold rice, champagne sabayon
Optional Krug pairing \$65

h a m a c h i *

choppee, kohlrabi, trout roe, sea beans, tamari

o t o r o *

ossetra caviar, dashi jelly, cashew, fermented plum

second

e g g *

62° egg, one oak grits, mushroom, iberico, shrimp
\$20 truffle supplement

s c a l l o p *

gooseberry broth, shimeji, tapioca, chinese bbq

l o b s t e r

heirloom melon, crispy rice, kabosu, katso cream

q u a i l

miso caramel, amaranth, blueberries, pistachio

f o i e g r a s

almond millefeuille, sudachi, milk jam, carolina peach
\$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 *

croquette, caviar, baby onions, okra, walnuts, brown butter dashi

h a l i b u t *

squash, fennel, onion soubise, summer truffle, creme fraiche broth

d u c k *

blackberries, tonka, vanilla, blue corn polenta, purple beans, elysium

l a m b *

field peas, heirloom tomato, benne cake, apricot, sweet red curry

b e e f *

asian pear, charred scallion, cucumber kimchi, fried rice, galbi sauce
\$85 supplement Japanese wagyu

s u m m e r

black onion toast, summer succotash, ricotta gnudi, fine herbs, garlic

dessert

m e l o n

kakigori, sherbet, st. germaine, sudachi puree, ice wine syrup

c o c o n u t

makrut lime, cardamom, caramelized pineapple, koji ice cream

p l u m

sicilian pistachio, Jefferson red rice, yogurt espuma, lemon balm

p e a c h

cornbread madeleine, riesling, almond whipped ganache, jam

c h o c o l a t e

manjari sixty-four percent ganache, sour cherry puree, sorbet

c h e e s e

fromager d'affinois espuma, kataifi, acacia honey, olive oil jam

*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.



Hérons 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 cone,
oyster, corn dog*

t o m a t o

tomato tart, basil, goat cheese, peach gazpacho
one oak farm

c r a b

watermelon, kakigori, yuzu, coconut puree, shiso
celestial #117 by michael warnica & tanya fisher

h a m a c h i

choppee, kohlrabi, trout roe, sea beans, tamari
water & grass by clare kirkconnell

s c a l l o p

gooseberry broth, shimeji, tapioca, chinese bbq
delicate sense by alexys dysart

h a l i b u t

squash, fennel, onion soubise, truffle, creme fraiche
simplistic garden by lun tse

q u a i l

miso caramel, amaranth, blueberries, pistachio
caravan bells by leslie tejada

b e e f

asian pear, cucumber kimchi, fried rice, galbi sauce
abberation II by cj mobley

b l u e b e r r y v i o l e t

s o u r c h e r r y

almond veil, financier, red fruit sorbet, ganache
realm II by karen jacobs

art tour menu

