

first

r o o t s

farm beets, farm carrots, pomegranate, farro, goat cheese

c r a b

vietnamese slaw, bao bun, sea urchin custard, nashi pear

o y s t e r *

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

s a l m o n *

cashew, burdock root, chayote, shiso, maple-sudachi glaze

h i r a m e *

hidden rose apple, radish, avocado, thai coconut snow

second

e g g *

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

s c a l l o p

caviar, onion consommé, amaranth, brown butter dashi

h a m a c h i

kohlrabi, tarragon, smoked roe, tamari- wasabi emulsion

l o b s t e r

crispy carolina gold rice, sea buckthorn, squash, ahi dolce

f o i e g r a s

poached apple, puffed grains, maple, sherry, cornbread
\$20 supplement

Four Courses \$155

Beverage Pairings \$100

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

Steven Devereaux Greene

entrées

m a d a i

matsutake, cabbage, hazelnut milk, barley consommé

t u r b o t

black truffle, fennel confit, cauliflower, tapioca, velouté

d u c k *

dry aged, consommé, quince, radicchio, black walnuts

e l k *

parsnip, pignoli, wheatberries, coco, roasted pear, pine

b e e f *

sweet potato jam, bok choy, kumquat, ginger, szechuan
\$85 supplement Japanese wagyu

s u n c h o k e

pickled dates, pecans, heirloom grains, ricotta gnudi

dessert

a p p l e

almond frangipane, spiced cider caramel, kataifi, nitro yogurt

c o c o n u t

frozen koji, benne financier, sap vinegar, makrut lime tapioca

l e m o n

ivoire ganache, earl grey shortbread, pineapple cardamom sorbet

c h o c o l a t e

tropilia emulsion, passionfruit mango sorbet, aged rum, cocoa nib

t o m m e b r u l e e

sformato, pumpkin membrillo, buckwheat lavash, 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).

Art Tour Sample Menu

c a n a p é s

*farm carrot, foie macaron
oyster, corn dog*

b e e t

*fruit de cocoa, yogurt, bittersweet chocolate, pomegranate
quartz, from dr. goodnight's private collection*

s a l m o n

*tahitian squash, burdock root, cashew, maple-sudachi
a gathering transfigured by michael barringer,*

s c a l l o p

*turnip, nasturtium, meyer lemon, dill, horseradish broth
under the willows by clem bedwell*

b a s s

*buckwheat, fermented salsify, pickled onion, brown butter dashi
clematis by don dudenbostel*

d u c k

*dry aged, black tea consommé, fermented gooseberry, cardamom
cypress stand by richard currier*

v e a l

*pear, parsnip, wheat berries, caramelized onion, pignoli, pine
final leg by scott hoerner*

p r e d e s s e r t

custard

e m e r a l d

*jasmine tea, maple ganache, birch meringue mushroom, chocolate
emerald, from dr. goodnight's private collection*

