

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 below may vary slightly from those enjoyed when joining us in Herons.

first

b e e t s

hibiscus, nashi pear, oat crisp, yogurt, crème fraîche
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 *

hidden rose apple, japanese wasabi, radish, shiso
25

s m o k e d t r o u t

miso potato salad, cured egg, herb aioli, trout roe
22

c r a b s a l a d *

nc crab, fuyu persimmon, yuzu, hazelnuts, salanova
28

n i g i r i o m a k a s e *

japanese wasabi, nishiki rice, aged tamari, tamago
40

second

o c t o p u s

asian pear, katsuobushi aioli, radish, kimchi cabbage
25

s e a s c a l l o p *

pumpkin, farm carrots, passionfruit, hoisin glaze
28

q u a i l

roulade, roasted apple, chestnut polenta, shaoxing
27

f o i e g r a s

quince, fruit de cocoa, almond, japanese milk bread
40

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

squash, crispy rice cake, sea buckthorn, vadouvan curry
34

s h r i m p & g r i t s *

heirloom grits, 62° egg, mushrooms, iberico ham, shrimp
black truffle supplement \$20
25

*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



entrée

c e l e r y r o o t

"celery root tart", potato, truffle, manchego, crème fraiche
32

t u r b o t

hakurei turnip, one oak brassica's, walnuts, caviar, whey broth
42

t u n a *

field peas, matsutake, tat-soi, tapioca noodle, mushroom dashi
45

d a w n b r e a k e r c h i c k e n

sweet potato, red grapes, coconut, shingiku, lemongrass, ginger
38

d r y a g e d d u c k *

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

e l k *

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

b e e f t e n d e r l o i n *

sunchoke, potato latke, wild mushroom, bacon, steakhouse sauce
\$85 supplement japanese wagyu
62

dessert

a p p l e

granny smith sorbet, spiced cider gelee, crème fraiche, graham crumble
16

c a r r o t

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

m a p l e c h e s t n u t

buckwheat financier, poached pear, labneh, cotton candy, koji ice cream
16

c h o c o l a t e

praline mousse, hazelnut dragée, valhrona seventy-two percent crème
18

a r t i s a n c h e e s e

wooly wooly, goat cheddar, alp blossom, whole wheat crackers, membrillo
24

Five Course Tasting \$165
-requires entire table participation-

Classic Wine Pairings \$90
Elevated Wine Pairings \$150

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

-Steven Devereaux Greene