

## first

### t o m a t o

peach gazpacho ice, rye crisp, goat cheese, aged sherry

### c r a b

watermelon kakigori, radish, basil, coconut pudding, lime

### 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 a m a c h i \*

char roe, heirloom okra, turnip, ice lettuce, ginger-tamari

## second

### e g g \*

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

### s c a l l o p

farm melon, osetra caviar, herb puree, katsuobushi cream

### q u a i l

blueberry, miso, vanilla, sweet onion, pistachio, amaranth

### s n a p p e r

eel, japanese bbq, avocado, rice peas, grilled cucumber

### f o i e g r a s

sour cherry, lemon sorrel, pistachio, chamomile, yuzu  
\$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

tapioca pearls, blue basil, herb dashi, thai coconut broth

### h a l i b u t

rice grits, succotash, tomato, squash, lemongrass-corn jus

### d u c k \*

dry aged, consommé, bao bun, black plum, beet, 7-spice

### l a m b \*

skyr yogurt, carrots, savoy cabbage roll, toasted almonds

### b e e f \*

leek, petite romaine, confit potato, walnuts, steak sauce  
\$85 supplement Japanese wagyu

### s u m m e r

ricotta gnudi, peas, corn croquette, parmesan emulsion

## dessert

### c o c o n u t

frozen koji, benne financier, elderflower, blueberry, tapioca

### p e a c h

brulee, labneh, corn custard, acacia honey, magnolia float

### c h e r r y

mallorca melon tea, granita, amaretto, ganache, croquant

### c h o c o l a t e

raspberry, tropilia emulsion, champagne, hibiscus, sorbet

### t o m m e b r u l é e

sformato, lingonberry puree, za'atar 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).

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## 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*

# Art Tour Sample Menu

