

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  
27

### c r a b   s a l a d \*

crab, fuyu persimmon, yuzu, hazelnuts, gem lettuce  
28

### n i g i r i   o m a k a s e \*

japanese wasabi, nishiki rice, aged tamari, tamago  
47

## second

### s e a   s c a l l o p \*

pumpkin, farm carrots, passionfruit, hoisin glaze  
29

### 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  
36

### e g g \*

john hault grits, 62° egg, mushrooms, iberico ham, shrimp  
28

\*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, manchego, cider crème fraîche  
32

### t u n a \*

field peas, matsutake, tat-soi, tapioca noodle, mushroom dashi  
46

### 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  
65

## dessert

### a p p l e

cinnamon ice cream, spiced cider gelee, crème fraîche, graham crumble  
16

### c a r r o t

whipped mascarpone layer cake, white chocolate, carrot yogurt sorbet  
16

### p e a r

buckwheat financier, orange oil labneh, cotton candy, nitro crème fraîche  
16

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

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

### a r t i s a n   c h e e s e

wooly wooly, alisos, jasper hill, whole wheat crackers, olive oil jam  
24

Five Course Tasting \$175  
-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