Herons 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

27

optional krug pairing \$60

b e e t s hibiscus, nashi pear, oat crisp, yogurt, crème fraiche 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

h a m a c h i c r u d o * hidden rose apple, japanese wasabi, radish, shiso

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

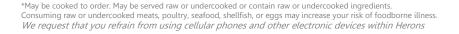
s e a s c a l l o p * pumpkin, farm carrots, passionfruit, hoisin glaze

q u a i l roulade, roasted apple, chestnut polenta, shaoxing 27

foie gras 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 haulk grits, 62° egg, mushrooms, iberico ham, shrimp 28





entrée

celery root

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

tuna*

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

dawn breaker chicken

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

dry aged duck*

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

elk*

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

beef tenderloin*

sunchoke, potato latke, wild mushroom, bacon, steakhouse sauce \$85 supplement japanese wagyu 65

dessert

apple

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

carrot

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

pear

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

chocolate

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

artisan cheese

wooly wooly, alisios, 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