

first

b a b y b e e t

baby beets, petite lettuce, hidden rose, ginger, sesame
18

b a r t l e t t p e a r

heirloom grains, watercress, toasted hazelnut vinaigrette
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, roe champagne sabayon
optional krug pairing \$60
27

s a l m o n c r u d o *

green olive, fennel, pomelo, pickled garlic, white balsamic
22

f o i e g r a s

poached satsuma orange, almond, rice milk, crème fraiche
40

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

chef's choice, japanese wasabi, nishiki rice, aged tamari
40

second

s u n c h o k e s o u p

black truffle french toast, aged parmesan, fine herbs
21

s e a s c a l l o p *

chinese style barbeque, farm brassicas, tapioca, radish
28

s m o k e d h a m a c h i *

citrus caviar, cucumber, tarragon, tamari-wasabi emulsion
24

v e r m o n t q u a i l

rice congee, squash, shiitake, makrut lime, coriander
27

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

crispy rice cake, winter squash, sea buckthorn, ahi dulce
34

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

heirloom grits, 62° egg, mushroom ragout, iberico ham
\$20 truffle supplement
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

bread baked celeriac

heirloom grains, tarragon, calavander cheese, green apple
32

faroe island salmon *

baby farm carrots, kumquats, brioche, vadouvan curry broth
36

smoked tuna *

white acre peas, baby red onions, kohlrabi, ham essence
45

chicken roulade

jefferson red rice, roasted pear, parsnips, white grape verjus
36

dry aged duck *

farro verde, sweet potato, blood orange, coconut, hoisin jus
45

elk loin *

chestnut polenta, squash, confit quince, baby turnip, coco
72

beef tenderloin *

fried rice, cucumber kimchi, charred scallion, szechuan glaze
\$85 supplement Japanese wagyu
60

dessert

pear

pistachio mousse, elderflower crème fraiche, riesling gelee
16

citrus

mandarin, earl grey panna cotta, bergamot, yuzu, finger lime
16

coconut

caramelized pineapple, rum whipped ganache, ginger sorbet
16

chocolate

sixty-four percent ganache, passionfruit jelly, mango sorbet
18

artisan cheese

monte enebro, ewephoria, quinby, winter spiced jam, mostardo
24

Five Course Tasting \$150
-requires entire table participation-

Wine Pairings \$125

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

-Steven Devereaux Greene