

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

### b e e t s

fruit de coco, grilled endive, coco soil, aged balsamic  
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 \*

apple, japanese wasabi, farm radish, finger lime  
27

### c r a b \*

kohlrabi, calamansi, lime leaf, peanuts, citrus caviar  
28

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

japanese wasabi, nishiki rice, aged tamari, tamago  
55

## second

### s e a s c a l l o p \*

hakurei turnip, potato, cabbage, horseradish, dill, bacon  
29

### q u a i l

thai coconut, farm carrot, celtuce, blood orange-hoisin  
27

### f o i e g r a s

mandarin, buddha's hand, yuzu, pistachio croissant  
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  
\$20 supplement black truffle  
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

### celery root

potato-rye risotto, pickled red onion, celery leaf, calvander  
32

### turbot \*

black truffle, fennel, cauliflower, tapioca, chervil, velouté  
46

### dawn breaker chicken

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

### 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

### kakigori

shaved ice, spiced poached pears, verjus, hibiscus, condensed milk  
16

### carrot

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

### citrus

lemon verbena posset, marmalade, clementine shrub, white port granita  
16

### chocolate

crémeaux, toasted hazelnut croquant, caramel jam, praline ice cream  
18

### artisan cheese

buttermilk basque, ricotta sformato, olive oil jam, salted wheat crackers  
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