

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

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 hault 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

c e l e r y r o o t

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

t u r b o t *

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

k a k i g o r i

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

c a r r o t

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

c i t r u s

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

c h o c o l a t e

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

a r t i s a n c h e e s e

buttermilk basque, ricotta sfornato, 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