

## first

### t o m a t o

tomato tart, basil, goat cheese, peach gazpacho

### c r a b

watermelon, kakigori, yuzu, coconut puree, shiso

### o y s t e r \*

poached, charleston gold rice, champagne sabayon  
Optional Krug pairing \$65

### h a m a c h i \*

choppee, kohlrabi, trout roe, sea beans, tamari

### o t o r o \*

ossetra caviar, dashi jelly, cashew, fermented plum

## second

### e g g \*

62° egg, one oak grits, mushroom, iberico, shrimp  
\$20 truffle supplement

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

aerated potato, creamed corn, corn powder, bbq

### l o b s t e r

heirloom melon, crispy rice, kabosu, katso cream

### q u a i l

miso caramel, amaranth, blueberries, pistachio

### f o i e g r a s

almond millefeuille, sudachi, milk jam, carolina peach  
\$20 supplement

Four Courses \$170

*Beverage Pairings \$100*

*"This menu showcases our style of food with a focus on art and nature" –*

*Steven Devereaux Greene*

## entrées

### t u n a \*

croquette, caviar, baby onions, okra, walnuts, brown butter dashi

### h a l i b u t \*

squash, fennel, onion soubise, summer truffle, creme fraiche broth

### d u c k \*

blackberries, tonka, vanilla, blue corn polenta, purple beans, elysium

### l a m b \*

field peas, heirloom tomato, benne cake, apricot, sweet red curry

### b e e f \*

asian pear, charred scallion, cucumber kimchi, fried rice, galbi sauce  
\$85 supplement Japanese wagyu

### s u m m e r

black onion toast, summer succotash, ricotta gnudi, fine herbs, garlic

## dessert

### m e l o n

kakigori, sherbet, st. germaine, sudachi puree, ice wine syrup

### c o c o n u t

makrut lime, cardamom, caramelized pineapple, koji ice cream

### p l u m

sicilian pistachio, Jefferson red rice, yogurt espuma, lemon balm

### p e a c h

cornbread madeleine, riesling, almond whipped ganache, jam

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

manjari sixty-four percent ganache, sour cherry puree, sorbet

### c h e e s e

fromager d'affinois espuma, kataifi, acacia honey, olive oil jam

\*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.*

