

first

beet salad

avocado mousse, pistachio jam, petite basil
18

asparagus salad

fromage blanc, egg puree, herb aioli, watercress
19

harkers island oysters *

charleston gold rice, genmai, champagne sabayon
optional krug pairing \$60
27

hirame crudo *

dashi vinaigrette, kohlrabi, ossetra caviar, dill
22

fennel soup

dungeness crab, yuzu vinaigrette, fennel confit
21

nigiri omakase *

japanese wasabi, nishiki rice, aged tamari
40

second

smoked hamachi *

nori crust, farm cucumbers, citrus koji, char roe
24

sea scallop *

gooseberry broth, shimeji, tapioca, chinese bbq
28

foie gras

strawberries, brioche, ice wine vinegar, vanilla
40

vermont quail

miso puree, pine glaze, puffed amaranth, blueberries
27

maine lobster *

crispy rice, poached turnip, smoked roe, sea beans
34

shrimp & grits *

heirloom grits, 62° egg, mushrooms, iberico ham, shrimp
\$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

s p r i n g

ricotta gnudi, fava beans, asparagus, parmesan emulsion, chive
32

h a l i b u t

smoked blue corn grits, spring succotash, crème fraiche broth
38

t u n a

baby leeks, fava beans, morels, horseradish broth, nasturtium
45

p h e a s a n t

pine nuts, green olives, white asparagus, meyer lemon jus
36

d r y a g e d d u c k *

rhubarb, beets, jambonette, almonds, wheatberries, szechuan
45

l a m b *

crispy hassle back potato, charred ramps, baby farm kohlrabi
72

b e e f t e n d e r l o i n *

short rib, carrot, hoja santa, chicory, blue barley, garlic emulsion
\$85 supplement Japanese wagyu
60

dessert

s t r a w b e r r y

panna cotta, rhubarb puree, rose water gelee, crème fraiche, sudachi
16

c o c o n u t

ice wine blueberries, makrut namelaka, meringue, milk crisp, jam sorbet
16

c a r r o t

cream cheese mousse, honeycomb candy, yogurt espuma, bee pollen
16

c h o c o l a t e

valrhona sixty-four percent ganache, pistachio, chartreuse ice cream
18

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

monte enebro, ewephoria, merry goat round, wheat crackers, rose hip
24

Five Course Tasting \$165
-requires entire table participation-

Wine Pairings \$125

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

-Steven Devereaux Greene