

## first

### summer "at one oak"

heirloom tomato • melon • cucumber • consommé  
26

### harkers island oysters\*

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

### hamachi\*

cucumber • smoked trout roe • kosho • brown butter  
35

### squash

crab • pistachio • vadouvan curry • basil • makrut lime  
28

### nigiri omakase\*

japanese wasabi • nishiki rice • aged tamari • tamago  
55

## second

### sea scallop\*

one oak potatoes • compressed celery • smoked nage  
29

### rabbit

field peas • apricot • rice gateau • chamomile essence  
27

### foie terrine

peach • heirloom corn bread • honeysuckle honey  
40

### maine lobster

tempura squash blossom • sake glaze • lemon verbena  
46

### egg\*

john hault grits • mushrooms • benton's ham • shrimp  
28

## Tasting Menu

-requires entire table  
participation-  
\$178

*adventure beverage pairing*  
\$125

*ambassade beverage pairing*  
\$172

*"This showcases our farm and food  
in an intricate and artful form..."*

—Steven Devereaux Greene

## entrée

### s u m m e r c l a y p o t

crispy rice • fermented tomato broth • squash • pumpkin seed miso  
38

### t u n a

charred okra • white acre • maitake • ishikura • smoked tomato  
50

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

cherry umeboshi • charcoal grilled eggplant • buckwheat • cocoa  
48

### l a m b \*

farm beans • japanese plum • hoja santa • bravo radish • koji milk  
74

### b e e f \*

dry aged prime strip • crispy potato • blackberry • sesame bordelaise  
supplement japanese wagyu \$85  
68

## dessert

### k a k i g o r i

shaved ice • vanilla poached plums • verjus • orgeat • condensed milk  
16

### c o c o n u t

lime leaf tapioca • ice wine elderflower blueberries • amazake ice cream  
optional royal tokaji *essencia* pairing \$105  
16

### b l a c k b e r r y

panna cotta • confit berries • yuzu • jam sorbet • white port tonka granita  
16

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

pot de crème • chambord • toasted cocoa nib croquant • raspberry sorbet  
18

### c h e e s e

buttermilk basque • ricotta honey sfornato • olive oil jam • salted wheat crackers  
24

\*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

