

first

b e e t s

pomegranate, rye crisp, goat cheese, milk and honey

c r a b

vietnamese slaw, bao bun, sea urchin custard, nashi pear

o y s t e r

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

h a m a c h i

sudachi granite, buddhas hand, shoyu, apples, squash

w a g y u

broccoli, egg sauce, finger lime, kosho, sauce japonaise

second

e g g

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

s c a l l o p

caviar, onion petals, amaranth, brown butter dashi

l o b s t e r

vanilla rice cake, pomelo, farm carrots, vadouvan curry

q u a i l

chestnut polenta, black truffle, confit onion, date jam

f o i e g r a s

poached satsuma, puffed grains, maple, sherry, cornbread
\$20 supplement

Four Courses \$155

Beverage Pairings \$100

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

Steven Devereaux Greene

entrées

m a d a i

matsutake, cabbage, hazelnut milk, barley consommé

t u r b o t

black truffle, fennel confit, cauliflower, tapioca, velouté

d u c k

persimmon, winter spices, african squash, pistachio

e l k

parsnip, pignoli, wheatberries, coco, roasted pear, pine

b e e f

sweet potato jam, bok choy, kumquat, ginger, szechuan
\$85 supplement Japanese wagyu

w i n t e r

kohlrabi, poached turnip, furikake, lapsang souchong

dessert

c i t r u s

frozen koji, ginger, blood orange sorbet, candied coriander

a p p l e

almond frangipane, spiced cider caramel, kataifi, nitro yogurt

m o n t b l a n c

chestnut, maple sugar, whipped white chocolate, financier

c h o c o l a t e

tropilia emulsion, passionfruit mango sorbet, aged rum, cocoa nib

t o m m e b r u l e e

sformato, pumpkin membrillo, buckwheat lavash, 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.



Herons invites you to enjoy Chef Greene's multi-course Art Tour Tasting menu which showcases The Umstead's culinary farm and draws inspiration from the art and nature theme of the property. The Art Tour features 8-15 courses and cannot be adjusted to accommodate dietary restrictions or allergies in order for our guests to experience the culinary vision in its entirety. Kindly note, this is a prepaid only event and requires reservations to be made a minimum of 24 hours in advance. The price of the Art Tour is \$250.00, plus tax and gratuity (price subject to change with the seasonality of the menu).

c a n a p é s

*farm carrot, foie macaron
oyster, corn dog*

b e e t

*fruit de cocoa, yogurt, bittersweet chocolate, pomegranate
quartz, from dr. goodnight's private collection*

s a l m o n

*tahitian squash, burdock root, cashew, maple-sudachi
a gathering transfigured by michael barringer,*

s c a l l o p

*turnip, nasturtium, meyer lemon, dill, horseradish broth
under the willows by clem bedwell*

b a s s

*buckwheat, fermented salsify, pickled onion, brown butter dashi
clematis by don dudenbostel*

d u c k

*dry aged, black tea consommé, fermented gooseberry, cardamom
cypress stand by richard currier*

v e a l

*pear, parsnip, wheat berries, caramelized onion, pignoli, pine
final leg by scott hoerner*

p r e d e s s e r t

custard

e m e r a l d

*jasmine tea, maple ganache, birch meringue mushroom, chocolate
emerald, from dr. goodnight's private collection*

