

first

b e e t

fruit de cocoa, almond, malt, lychee, yogurt powder

c r a b

kohlrabi, iced pear d'anjou, sea beans, caramelized miso

o y s t e r *

butter milk, horseradish, chive aioli, white grapes, foil

h a m a c h i *

radish jam, green apple juice, shiso, Japanese wasabi

b u t t e r n u t

frozen coconut, lime, pickled young ginger, shiitake

second

e g g *

62 degree egg, john hawl grits, ham, carolina shrimp

s c a l l o p *

farm sunchokes, citrus, warm bean salad, vadouvan

l o b s t e r

parsnip, rye, hazelnut, coffee infused lobster broth

r a v i o l i

sweet onion, black bread, ginger-mushroom essence

f o i e g r a s

apple, puffed grains, sweet potato bread, spice crumble
\$10 supplement

Three Courses \$95

Wine Pairings \$45

Four Courses \$105

Wine Pairings \$60

"The Art Tour" \$150

Beverage Pairings \$90

Must be enjoyed by the entire table

"This menu showcases our food as art inspired by The Umstead's private art collection"

Steven Devereaux Greene

entrées

e l k *

slow roasted quince, pomegranate, rutabaga, roasted beet

t u r b o t

cauliflower, caviars & roes, savoy cabbage, apple, fine herbs

t r o u t

farm carrots, swiss chard, pickled onion, yuzu-ahi dolce broth

d u c k *

sweet potatoes, gooseberry, bao bun, consommé, aged sherry

b e e f *

asian pear, potato, pickled peanuts, gai lan, korean bbq glaze
shaved truffles \$20 supplement

dessert

b a n a n a s

en papillote, rum caviar, vanilla ice cream, puff pastry, caramel

m o n t b l a n c

chestnut ice cream, honey crisp, apples, oxalis, white chocolate

c h i h u l y

pear sorbet, sake granita, coffee cream, distillation, anise hyssop

b l a c k w a l n u t

ice cream, rose jam, iranian pistachio, hibiscus, cocoa tuille

p u m p k i n

sugar blown sphere, espuma, burnt cinnamon milk chocolate

artisan cheese

i d i a z a b a l

"cheese cake" chartreuse ice, green grapes, granny smith apple

*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.

