

## first

### b e e t

puffed amaranth, frozen raspberry, goat cheese, honey

### c r a b

lemongrass ice, rhubarb, coconut jelly, green almond

### o y s t e r \*

xao long bao, cucumber dashi, tosaka, matsutake shoyu

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

green strawberry, sugar snap pea, finger lime vinaigrette

### a s p a r a g u s

white asparagus soup, smoked trout, miso cured egg

## second

### e g g \*

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

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

charleston gold rice, onion crème, sea urchin custard

### r a b b i t

potato croissant, pickled ramps, spring truffles, au jus  
shaved truffles \$20 supplement

### q u a i l \*

"salsify puree", fava beans, morels, ricotta dumpling

### f o i e g r a s

strawberry, black pepper sable, sorrel, crème fraîche  
\$10 supplement

Three Courses \$95  
*Beverage Pairings \$45*

Four Courses \$105  
*Beverage 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

### l a m b \*

pistachio, sweet peas, spring onion, white grape, green curry

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

blue polenta, honshimeji, fish crisp, garbanzos, meyer lemon

### t r o u t \*

flame beets, kumquats, shiso, fennel, snow peas, anise broth

### d u c k \*

rhubarb, 5-spice, watercress, turnip, white wheat berry cream

### b e e f \*

black garlic, baby cabbage, crispy potato, smoked brisket jus

## dessert

### s p r i n g

japanese shaved ice, butterfly pea flower, yuzu, violet confit

### c h e e s e c a k e

burnt idiazabal, chartreuse, green melon sorbet, espresso

### t h a i

coconut sorbet, licorice tapioca, salted peanut, tiny basil

### j a s m i n e

sorbet, meyer lemon curd, earl grey shortbread, rhubarb

### h o r c h a t a

brown sugar, lime, milk chocolate crèmeux, hoja santa, anise

## artisan cheese

### p e t i t e b a s q u e

petite basque cheese, aerated mornay, blueberry mostarda

\*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.

