

## first

### b e e t

summer berries, aerated goat's milk, rye toast, aged balsamic

### t o m a t o

watermelon, vanilla, yuzu juice, pistachio, accompanying herbs

### o y s t e r \*

champagne poached, crème fraiche pearl, lemon sorrel, caviar

### t u n a \*

green tomato, cucumber, basil seeds, fresh wasabi, buttermilk

### c o n s o m m é

alaskan king crab, trout roe, red rice, jasmine, lemon balm

## second

### e g g \*

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

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

coconut jam, finger lime, avocado, lemongrass-sweet corn broth

### b e e f t a r t a r e \*

summer truffle aioli, uni, egg white caviar, charred onion toast

### r i c o t t a

hearts of palm, chanterelle mushrooms, buttered frog legs, lemon

### f o i e g r a s

carolina peach, japanese pancake, benne seed granola, verbena  
\$10 supplement

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

Four Courses \$105  
*Wine Pairings \$60*

"The Art Tour" \$150  
*Beverage Pairings \$90*

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

*Steven Devereaux Greene*

## entrées

### l a m b

black garlic, caramelized yogurt, romanesco, apricot, mint, pistachio

### t u r b o t

miso cured egg yolk, char roe, laurel aged rice, okra, tomato dashi

### h a l i b u t

radish, white wheat berries, fennel, water cress, meyer lemon

### c h i c k e n

truffle pasta, braised turnip, buttered farm kale, button mushroom

### d u c k \*

pickled red plum, farro verde, umeboshi, shiso, foie dumpling, corn

### b e e f \*

amaranth, pickled eggplant, miatake, rye berries, squash, sherry jus  
shaved truffles \$20 supplement

## dessert

### t e a

frozen milk tea, rose jam, bergamot, orchids, white chocolate

### b l u e b e r r y

frosted geranium, blueberry vinegar ice, chamomile, crème fraîche

### c o c o n u t

lemon shortbread, anise hyssop, lemon curd, fennel marmalade

### c h e r r y

hibiscus, iranian pistachios, szechuan milk chocolate, sakura tea

### " s u m m e r "

popcorn powder, corn custard & ice cream, cinnamon vanilla toffee

## artisan cheese

### b r i e

whipped, flax seed lavash, pickled pearl red onion, pumpernickel

\*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.

