

first

t o m a t o

pickled peach, fennel, pecorino, basil, white balsamic

c r a b

summer gazpacho ice, strawberry, shallot, yuzu juice

o y s t e r *

smoked green gill xiao long bao, cucumber, shoyu

h a m a c h i *

watermelon, caviar, seaweed, finger lime, shiso, seaweed

c o r n

elderberry, frozen coconut, ginger, kaffir lime powder

second

e g g *

62 degree egg, john hault grits, ham, carolina shrimp
shaved truffles \$10 supplement

s c a l l o p *

charleston gold rice, onion crème, sea urchin custard

p o r k b e l l y

crispy okra, rice grits, field pea succotash, octopus

q u a i l *

corn custard, sausage, blackberries, vanilla onion

f o i e g r a s

black onion toast, yogurt powder, blueberry vinegar
\$10 supplement

Three Courses \$95
Beverage Pairings \$45

Four Courses \$105
Beverage Pairings \$60

entrées

l a m b *

pistachio, bush bean salad, gooseberries, coconut green curry

h a l i b u t

blue polenta, honshimeji, lima bean, radish, meyer lemon tea

t r o u t *

tomato, melon, poached heart of palm, saffron-fennel broth

d u c k *

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

b e e f *

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

dessert

l y c h e e

"pink champagne", japanese shaved ice, rose, raspberries

p e a c h

sweet corn ice cream, almond, semolina cake, lemon balm

c h o c o l a t e

cherry sorbet, matcha dust, dark chocolate, pistachio praline

b l u e b e r r y

benne, lavender-chocolate ganache, carolina rice pudding

artisan cheese

a g e d c h e d d a r

plum wine, umeboshi puree, cheddar crisp, candied coral, shiso

*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.

