

Henrietta's

Dinner · Winter 2019

SMALL PLATES / SOUP / SALAD

- STOREY FARMS DEVEILED EGGS** *trout roe, garden herbs*
- FOIE GRAS TORCHON** *orange marmalade, cranberry compote, brioche toast, saba*
- OYSTERS ON THE HALF SHELL** *red wine mignonette, horseradish cocktail sauce, lemon*
- FRENCH ONION SOUP** *gruyere, crouton*
- CAESAR SALAD** *baby kale, Parmesan, anchovies, roasted tomatoes, sourdough croutons*
- BURRATA & PICKLED BEET SALAD** *upland cress, blood oranges, candied walnuts, basil vinaigrette*
- CHICKEN LIVER MOUSSE** *gougères, agrodolce*
- SALAD MAISON** *shaved radishes, herbs, green goddess dressing*
- HAT TRICK GIN STEAMED MUSSELS** *butter, parsley, garlic toast*
- PICKLED LOCAL SHRIMP EN ESCABECHE** *picholine olives, house made butter crackers*
- JUMBO LUMP CRAB CAKE** *remoulade, salade verte, small tomatoes*

MAIN

- SEASONAL VEGETABLE ASSORTMENT** *creamed Charleston gold rice, basil puree*
- BRAISED LAMB SHANK** *whipped sweet potato, roasted brussels sprouts, gremolata*
- WOOD GRILLED WHOLE SUNBURST FARMS TROUT** *sweet corn & Benton's bacon ragout, celery-parsley salad*
- PAN ROASTED SCALLOPS** *sweet potato, cauliflower, radish, caper*
- *WOOD GRILLED BAVETTE STEAK** *rosemary-thyme pommes frites, black garlic steak sauce*
- *ROASTED JOYCE FARMS POULET ROUGE CHICKEN** *Anson Mills Polenta Integrale braised greens, pan juices*
- DAY BOAT CATCH** *celery root-parsnip puree, braised greens, black truffle butter*

ACCOMPANIMENTS

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| FRIED BRUSSEL SPROUTS | ROASTED CAULIFLOWER |
| ANSON MILLS POLENTA | SWEET CORN-TOMATO-BACON RAGOUT |
| POMMES FRITES | BRAISED GREENS |

*The chef prepares seasonal selections for our menus based on availability and freshness.
Menus are subject to change.*

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