

Henrietta's

Dinner • Winter 2018

COMMENCE

OYSTERS *traditional accompaniments*

PICKLED SHRIMP *vegetables a la grecque, picholine olives*

DEVILED EGGS *trout roe, cured yolk, chervil*

ESCARGOT *garlic, butter, parsley*

BOUDIN BITES *Charleston gold rice, pork sausage, remoulade*

CHARCUTERIE *selection of artisan meats and cheeses*

SOUPE ET SALADE

FRENCH ONION SOUP *beef broth, baguette, emmenthaler*

BEET SALAD *smoked apple vinaigrette, roasted beets, fall citrus, whipped ricotta cheese, peanut oil*

SALADE MAISON *lettuces, radish, fines herbes, buttermilk green goddess dressing*

ENTRÉÉS

SHRIMP & GRITS *andouille sausage, mushrooms, butter beans, stewed sweet peppers, shrimp bisque*

GLAZED LOBSTER OMELETTE* *fine herbes, cave aged gruyere, salad verte, frites*

PORK SHOULDER *field pea ragout, butternut squash, smoked apple butter, cauliflower, gravy*

WHOLE CAROLINA FLOUNDER *local citrus and fennel salad, beurre blanc*

BEEF SHORT RIB *pommes puree, glazed baby vegetables, jus*

STEAK FRITES *hanger steak, sauce au poivre*

ROAST DUCK BREAST *brussel sprouts, marble potatoes, vanilla salsify puree, black garlic jus*

ACCOMPANIMENTS

GLAZED BABY VEGETABLES

FIELD PEA RAGOUT

POMMES PUREE

POMMES FRITES

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

January 10, 2018

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