

# Henrietta's

*Dinner Spring 2018*

## COMMENCE

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**OYSTERS** *traditional accompaniments*

**PICKLED SHRIMP** *vegetables a la grecque, picholine olives*

**DEVILED EGGS** *trout roe, cured yolk, chervil*

**ESCARGOT** *garlic, butter, parsley*

**MUSSELS** *white wine court bouillon, onion, garlic, baguette*

**CHARCUTERIE** *selection of artisan meats and cheeses*

## SOUPE ET SALADE

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**FRENCH ONION SOUP** *beef broth, baguette, emmenthaler*

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

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

## ENTRÉES

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

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

**WHOLE RED SNAPPER** *local citrus and fennel salad, beurre blanc*

**PAN SEARED SCALLOPS** *creamed rice, radishes, squash, pistou*

**PORK TENDERLOIN** *spring pea mash, roasted rainbow carrots, citrus brown butter*

**STEAK FRITES** *hanger, sauce au poivre, pommes frites*

**DUCK FOR TWO** *celery root puree, glazed carrots, salade verte, parker house rolls*

## ACCOMPANIMENTS

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**GLAZED BABY VEGETABLES**

**FIELD PEA RAGOUT**

**CREAMED RICE**

**POMMES FRITES**