

Henrietta's

Dinner Spring 2018

COMMENCE

OYSTERS *traditional accompaniments*

SMOKED TROUT RILLETTE *horseradish creme fraiche, house pickles, grilled bread*

DEVILED EGGS *trout roe, cured yolk, chervil*

CHICKEN TWO WAYS *chicken liver mousse, wood fire grilled hearts, house pickles, grilled bread*

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

CHARCUTERIE *selection of artisan meats and cheeses*

MUSHROOM & ONION TART *burden creek chevre, herb salad*

SOUPE ET SALADE

SLOW ROASTED VIDALIA ONION SOUP *prosciutto americano, truffles*

SUMMER SQUASH SALAD *heirloom tomatoes, fines herb, lemon emulsion, pecorino pepato*

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

ENTREÉS

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

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

LOW COUNTRY BOUILLABAISSSE *clams, mussels, shrimp, scallop, wreckfish, grilled bread, rouille*

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*

POULET ROUGE CHICKEN *polenta, braised greens, chicken jus*

ACCOMPANIMENTS

ROASTED CARROTS

BRAISED GREENS

GEECHIE BOY GRITS

CREAMED RICE

POMMES FRITES

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

June 19th, 2018

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