

Henrietta's

Dinner • Spring 2018

COMMENCE

OYSTERS *traditional accompaniments*

PICKLED SHRIMP *vegetables a la grecque, picholine olives*

DEVILED EGGS *trout roe, cured yolk, chervil*

ESCARGOT *garlic, butter, parsley*

CHARCUTERIE *selection of artisan meats and cheeses*

SOUPE ET SALADE

FRENCH ONION SOUP

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

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

ENTRÉES

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

PORK CHOP *sweet potato puree, smoked pea ragout, Benton's bacon, wild mushroom, charcutière sauce*

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

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

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.*

March 31, 2018

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