

Henrietta's

Dinner · Summer 2018

SMALL PLATES / SOUP / SALAD

- STOREY FARMS DEVEILED EGGS** *trout roe, garden herbs*
- SMOKED TROUT RILLETTE** *horseradish cream, pickled okra-onion relish, crostini*
- SLOW ROASTED VIDALIA ONION SOUP** *crisp prosciutto americano, summer truffles*
- GOLD TOMATO GAZPACHO** *cucumber, tomato, herbs*
- SHAVED SUMMER SQUASH SALAD** *herbs, lemon, extra virgin olive oil, pecorino pepato*
- GARDEN LETTUCES** *baked Chevre, roasted peppers, sherry vinaigrette*
- HEIRLOOM TOMATOES & BURRATA** *arugula, nicoise olives, basil vinaigrette*
- SEASONAL MELON** *prosciutto americano, Thomasville tomme, Saba*
- ROASTED MUSHROOM & ONION TART** *burden creek chèvre, herb salad*
- HAT TRICK GIN STEAMED MUSSELS** *butter, parsley, garlic toast*
- PICKLED LOCAL SHRIMP EN ESCABECHE** *picholine olives, house saltines*
- JUMBO LUMP CRAB CAKE** *remoulade, salade verte, small tomatoes*

MAIN

- SEASONAL VEGETABLE ASSORTMENT**
- LOWCOUNTRY BOUILLABAISE** *smoked tomato broth, scallop, mussels, shrimp, grilled bread, rouille*
- WOOD GRILLED WHOLE SUNBURST FARMS TROUT** *sweet corn & Benton's bacon ragout, celery-parsley salad*
- PAN ROASTED SCALLOPS** *creamed Charleston gold rice, squash, pistou*
- *WOOD GRILLED RIBEYE** *mushroom ragout, summer truffle butter*
- *ROASTED JOYCE FARMS POULET ROUGE CHICKEN** *Anson Mills Polenta Integrale braised greens, pan juices*
- *WOOD GRILLED MOROCCAN SPICED LAMB T-BONE CHOPS** *ratatouille, olive tapenade*

ACCOMPANIMENTS

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| RATATOUILLE | CREAMED CHARLESTON GOLD RICE |
| FINGERLING POTATOES | MUSHROOM RAGOUT |
| 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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