

Henrietta's

Dinner · Fall 2018

SMALL PLATES / SOUP / SALAD

STOREY FARMS DEVEILED EGGS *trout roe, garden herbs*

WOOD FIRED OCTOPUS SALAD *cherry tomatoes, capers, almonds, romesco, salsa verde*

BAKED OYSTERS *melted cabbage, country ham, herb breadcrumb*

BRAISED MUSHROOM SOUP *wild mushrooms, truffle, thyme*

CAESAR SALAD *baby kale, Parmesan, anchovies, roasted tomatoes, sourdough croutons*

HEIRLOOM TOMATOES & BURRATA *arugula, nicoise olives, basil vinaigrette*

CHICKEN LIVER MOUSSE *gougères, agrodolce*

SALAD MAISON *roasted local vegetables, sherry thyme vinaigrette*

HAT TRICK GIN STEAMED MUSSELS *butter, parsley, garlic toast*

PICKLED LOCAL SHRIMP EN ESCABECHE *picholine olives, house made butter crackers*

JUMBO LUMP CRAB CAKE *remoulade, salade verte, small tomatoes*

MAIN

SEASONAL VEGETABLE ASSORTMENT *creamed Charleston gold rice, basil puree*

BRAISED PORK SHANK *parmesan grits, brussel sprouts, mushrooms, Benton's bacon, pearl onion, noble jus*

WOOD GRILLED WHOLE SUNBURST FARMS TROUT *sweet corn & Benton's bacon ragout, celery-parsley salad*

PAN ROASTED SCALLOPS *sweet potato, cauliflower, radish, caper*

***WOOD GRILLED BAVETTE STEAK** *rosemary-thyme pommes frites, black garlic steak sauce*

***ROASTED JOYCE FARMS POULET ROUGE CHICKEN** *Anson Mills Polenta Integrale braised greens, pan juices*

DAY BOAT CATCH *chickpea cake, wilted kale, smoked carrot puree, herb emulsion*

ACCOMPANIMENTS

FRIED BRUSSEL SPROUTS

ROASTED CAULIFLOWER

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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