

# Henrietta's

Dinner Summer 2018

## SMALL PLATES / SOUP / SALAD

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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*

HIGH WIRE GIN STEAMED MUSSELS *butter, parsley, garlic toast*

PICKLED LOCAL SHRIMP EN ESCABECHE *picholine olives, house saltines*

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

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

## MAIN

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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 *white corn-small tomato-bacon ragout, pistou*

WOOD GRILLED RIBEYE *zucchini-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

FINGERLING POTATOES

ANSON MILLS POLENTA

POMMES FRITES

CREAMED RICE

ZUCCHINI-MUSHROOM RAGOUT

SWEET CORN-TOMATO-BACON RAGOUT

BRAISED GREENS

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

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