

Henrietta's

Dinner · New Years Eve

SELECTION OF ONE FROM EACH COURSE

\$85

Suggested Wine Pairings Additional \$45

FIRST COURSE

OYSTERS ON THE HALF SHELL *champagne mignonette / bloody mary cocktail sauce*

FOIE GRAS TORCHON *cranberry compote / saba / brioche toast*

PORCINI MUSHROOM CARPACCIO *marinated mushrooms / arugula / lemon / olive oil*

PAIRED WITH: Vadin-Plateau, *Extra Brut, Cumières, NV*

MID COURSE

PARSNIP & CELERY ROOT SOUP *black truffles / micro celery*

MARINATED BEET SALAD *upland cress / whipped goat cheese / candied walnuts / citrus vinaigrette*

BUTTER POACHED LOBSTER SALAD *frisee / endives / blood orange / saffron aioli*

PAIRED WITH: Grenache Gris, Ruth Lewandowski, "Naomi," *Salt Lake, Utah, 2017*

MAIN COURSE

BRAISED LAMB SHANKS *truffled pommes puree / aromatic vegetables / gremolata*

PAN ROASTED SCALLOPS *charred broccolini / roasted cauliflower / nostrale rice / caviar beurre blanc*

ROASTED SWEET POTATO "STEAK" *fregola sarda / Roasted Cauliflower / parsnip puree / carrot top pesto*

PAIRED WITH: Mencia, Peza do Rei, *Galicia, Spain, 2016*

AFTER

APPLE STRUDEL *sour cherries / pecans / burnt honey ice cream*

CHOCOLATE POT DE CRÈME *salted butterscotch / peanuts / shortbread / whipped crème fraiche*

ASSORTED ICE CREAMS & SORBETS

PAIRED WITH: Warre's, *Otima 10 Year Tawny*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

December 31, 2018

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