

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*

MUSSELS *white wine court bouillon, onion, garlic, baguette*

CHARCUTERIE *selection of artisan meats and cheeses*

SOUPE ET SALADE

FRENCH ONION SOUP *beef broth, baguette, emmenthaler*

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

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

ENTRÉÉS

SHRIMP & GRITS *andouille sausage, mushrooms, butter beans, stewed sweet peppers, shrimp bisque*

GLAZED LOBSTER OMELETTE *fines herbes, cave aged gruyere, salade verte, pommes frites*

WHOLE RED SNAPPER *local citrus and fennel salad, beurre blanc*

PAN SEARED SCALLOPS *creamed rice, radishes, squash, pistou*

PORK TENDERLOIN *spring pea mash, roasted rainbow carrots, citrus brown butter*

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

ACCOMPANIMENTS

GLAZED BABY VEGETABLES

GEECHIE BOY GRITS

CREAMED RICE

POMMES FRITES