

# 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 made butter crackers*

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

## MAIN

---

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

**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*

**\*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

---

RATATOUILLE

FINGERLING POTATOES

ANSON MILLS POLENTA

POMMES FRITES

CREAMED CHARLESTON GOLD RICE

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.*

**H**