

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*

***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

FINGERLING POTATOES

CREAMED CHARLESTON GOLD RICE

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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