

Henrietta's

RESTAURANT WEEK SEPTEMBER 5TH - 16TH

Selection of One from Each Course

\$45

FIRST COURSE

MUSHROOM & ONION TART

burden creek chevre, herb salad

SHAVED SUMMER SQUASH SALAD

lemon, extra virgin olive oil, herbs, pecorino pepato

SECOND COURSE

PAN SEARED SCALLOPS

creamed rice, radishes, squash, pistou

WOOD GRILLED POULET ROUGE CHICKEN BREAST

Anson Mills Polenta, braised greens, pan juices

THIRD COURSE

PEACH COBBLER

*local peaches, cream cheese, ginger, bourbon
whipped cream, pineapple-mint*

LEMON BLUEBERRY ICE CREAM CAKE

*lemon sponge cake, blackberry meringue, frozen yogurt,
Black Pearl Farm blueberries*

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