

# Henrietta's

*Dinner · Spring 2019*

## TO START

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**STOREY FARMS DEVEILED EGGS** *trout roe, garden herbs*

**OYSTERS ON THE HALF SHELL** *red wine mignonette, horseradish cocktail sauce, lemon*

**CHICKEN LIVER MOUSSE** *gougères, agrodolce*

**WHITE WINE STEAMED MUSSELS** *butter, parsley, garlic toast*

**CORN ASH SEARED TUNA** *corn relish, citrus, jalapeño ginger aioli, benne seed tuille*

**CRAB LOUIE** *piquillo peppers, cornichons, pickled garlic, dill*

## SOUP & SALAD

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**FRISÉE AUX LARDONS** *soft boiled egg, croutons, citrus, mustard vinaigrette*

**CRAB AND CORN BISQUE** *lump crab, Benton's bacon, basil oil*

**CAESAR SALAD** *baby kale, Parmesan, anchovies, roasted tomatoes, sourdough croutons*

**BURRATA & PICKLED BEET SALAD** *upland cress, blood oranges, candied walnuts, basil vinaigrette*

**SALAD MAISON** *shaved radishes, herbs, green goddess dressing*

## MAIN

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

**SURF AND TURF** *filet medallions, lobster thermidor, asparagus, potato cake, au poivre*

**PAN ROASTED SCALLOPS** *spring pea ragout, Bayonne ham crisp, green onion soubise*

**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\**

**FRESH CATCH** *lemon herb nage, peas & beans, melted leeks, herb crust*

## ACCOMPANIMENTS

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**SPRING PEA RAGOUT**

**ASPARAGUS**

**ANSON MILLS POLENTA**

**POTATO CAKE**

**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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