

Henrietta's

Dinner · Winter 2019

SMALL PLATES / SOUP / SALAD

STOREY FARMS DEVEILED EGGS *trout roe, garden herbs*

FOIE GRAS TORCHON *orange marmalade, cranberry compote, brioche toast, saba*

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

FRENCH ONION SOUP *gruyere, crouton*

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

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

CHICKEN LIVER MOUSSE *gougères, agrodolce*

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

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*

WOOD GRILLED WHOLE SUNBURST FARMS TROUT *sweet corn & Benton's bacon ragout, celery-parsley salad*

PAN ROASTED SCALLOPS *sweet potato, cauliflower, radish, caper*

***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 *celery root-parsnip puree, braised greens, black truffle butter*

BRAISED BEEF SHORT RIBS *pommes puree, aromatics, gremolata*

ACCOMPANIMENTS

FRIED BRUSSEL SPROUTS

ROASTED CAULIFLOWER

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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