

# Henrietta's

## VALENTINE'S DAY DINNER

*Selection of one from each course*

### TO START

**LOBSTER VOL AU VENT** *(for two)*

*sherry cream, charred oyster mushrooms, black garlic oil*

**KUMAMOTO OYSTERS\***

*wakame, cucumber, horseradish granita, tobiko*

**BEET CARPACCIO**

*hazelnut, fresh horseradish, lamb's breath, hearts of fire, barrel aged goat's feta*

**FRISÉE AUX LARDONS**

*warm baby spinach & endive, bacon lardons, blood orange vinegar*

### MAIN

**COLORADO RACK OF LAMB\*** *(family style for two)*

*dauphinoise potatoes, wood fired jumbo asparagus, bordelaise & bearnaise sauce (\$10 surcharge)*

**BRAISED HERITAGE CHICKEN**

*Carolina Gold middlins, chili & charred ginger broth*

**PAN SEARED BLACK COD**

*miso glaze, crispy red quinoa, charred French beans, beech mushrooms*

**PARMESAN & FAVA BEAN RISOTTO**

*roasted oyster mushrooms, lemon crème fraîche*

### AFTER

**STRAWBERRY MILLE FEUILLE** *(for two)*

*puff pastry, local strawberries, pistachio semi freddo, vanilla bean marscarpone*

**MEYER LEMON CHESS PIE**

*almond pâte sucrée, toasted coconut, meringue, macerated berries*

**CHOCOLATE PRALINE CHEESECAKE**

*flour-less chocolate cake, hazelnuts, coffee buttercream, ganache, vanilla bean whipped cream*

**\$70 PER PERSON**

*Not inclusive of tax or gratuity*

*Executive Chef Michael Semancik*

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

*February 14, 2020*

