

Henrietta's

VALENTINE'S DAY 2019

\$69

Suggested wine pairings additional \$45

FIRST COURSE

SIX OYSTERS ON THE 1/2 SHELL

champagne mignonette, bloody mary cocktail sauce

FRISSE AUX LARDON

citrus, mustard vinaigrette

CAULIFLOWER SOUP

roasted cauliflower, brown butter panko, truffle oil

MAIN COURSE

FILLET OF BEEF TENDERLOIN

creamed greens, potato gratin, bordelaise

LOBSTER RAVIOLI

lobster bisque, fennel, creme fraiche, basil oil

MUSHROOM RISOTTO

alliums, parmigiano, saba

AFTER

CHOCOLATE OREO BAR

devils food cake, oreo mousse, brownie, mint gelato, toasted meringue

KUMQUAT ALMOND TART

pâté sucrée, almond cream, candied kumquats, vanilla crème fraiche

HOUSEMADE ICE CREAM AND SORBETS

strawberry linzer cookies

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