

# Henrietta's

## RESTAURANT WEEK LUNCH

*select one from each course*

\$20

### FIRST COURSE

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#### FRENCH ONION SOUP

*gruyère crouton*

#### SALAD MAISON

*radishes, green goddess dressing*

### SECOND COURSE

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#### SAUTÉED FLOUNDER MEUNIÈRE

*pommes frites, aioli*

#### WOOD GRILLED BAVETTE STEAK SALAD

*arugula, roasted peppers, sherry vinaigrette*

#### ROASTED SWEET POTATO STEAK

*fregola sarda, roasted cauliflower, parsnip puree, carrot top pesto*

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

# Henrietta's

## RESTAURANT WEEK DINNER

*selection of one from each course*

\$38

### FIRST COURSE

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#### FRENCH ONION SOUP

*gruyère crouton*

#### SALAD MAISON

*radishes, green goddess dressing*

#### SIX OYSTERS ON THE 1/2 SHELL

*red wine mignonette, horseradish cocktail sauce*

### SECOND COURSE

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#### SAUTÉED FLOUNDER MEUNIÈRE

*pommes frites, aioli*

#### BRAISED BEEF SHORT RIBS

*pommes purée, aromatics, gremolata*

#### ROASTED SWEET POTATO STEAK

*fregola sarda, roasted cauliflower, parsnip puree, carrot top pesto*

### THIRD COURSE

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#### APPLE STRUDEL

*sour cherries, pecans, burnt honey ice cream*

#### CHOCOLATE POTS DE CRÈME

*salted butterscotch, peanuts, shortbread, whipped crème fraiche*

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