

# Henrietta's

Dinner · Winter 2019

## SMALL PLATES / SOUP / SALAD

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**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

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**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*

## ACCOMPANIMENTS

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**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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