



Henrietta's

chilled seafood

OYSTERS*

*cocktail sauce, lemon,
red wine mignonette*

PICKLED SHRIMP*

vegetables a la grecque, picholine olive

CRAB LOUIE*

*blue crab, watercress, roasted tomato,
lunchbox pepper, avocado*

for the table

GOUGERES*

benne seeds, thyme, chicken liver mousse

MARINATED OLIVES

orange peel, star anise, fennel pollen

DEILED EGGS

pickled jalapeño, bacon, BBQ Sauce

CHARCUTERIE PLATTER*

*duck terrine, chicken liver mousse, head cheese,
house made pickles*

accompaniments

ROASTED BEETS

charred greens, ginger

CORN SUCCOTASH

shiitake, cherry tomatoes, jalapeño

GRILLED GREEN ASPARAGUS

herbes de provence

POMME FRITES

aioli

appetizers

CHILLED CUCUMBER GAZPACHO

green peppers, heirloom cherry tomatoes, Greek yogurt

CAULIFLOWER PAKORAS

yogurt and mint chutney

PIG IN A BLANKET

hot sausage, biscuit, sabayon, red wine sauce

SUMMER GNOCCHI

cauliflower cream, yellow corn, tomato vinegar

HAMACHI CRUDO

Ponzu vinaigrette, snow pea salad, yams, English pea

GRASS FED STEAK TARTARE*

pickled pepper, farm egg, fines herbes, baguette

RED WINE POACHED OCTOPUS

shaved crudités, orange, chorizo dressing

salads

SALADE MAISON

lettuces, radish, fine herbes, buttermilk green goddess dressing

BEET TARTARE

endive leaves, goat cheese panna cotta

BAYONNE HAM SALAD*

peaches, tomatillo, gooseberries, watercress, lemon dressing

entrees

LAMB BOLOGNESE

pappardelle, tomato compote, parmesan, pangritat

SEARED BRANZINO

green mole, squash, jicama salad, cherry tomatoes

PAN SEARED SCALLOPS

braised endives, broccoli, Bayonne ham, bordelaise sauce

PARMESAN CRUSTED HALIBUT

puttanesca sauce, broccoli rabe, yellow pepper coulis

STEAK FRITES*

Snake River Farms hanger steak, sauce au poivre

POACHED LOBSTER BOUILLABAISSE

lobster, mussels, shrimp, branzino, shaved fennel, medley of peppers

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