

Welcome to Henrietta's Table
Victor Hugo Wine Dinner
Tuesday, April 9th, 2019

First Course

*Organic Pea Tips, Baby Arugula, Dried Cherries,
Shaved Tarentaise, Candied Pecans,
Old Friends Farm Turmeric Honey Vinaigrette*

2017 Estate Viognier

Second Course

*Seared Arcadian Red Fish, Spring Pea Puree,
Parsnip Chips, Lemon Grape Seed Oil*

2014 Estate Hunchback Red Blend

Third Course

*Grilled Coulotte Steak, Celery Root Mashed,
Roasted Rainbow Carrots, Shiitake Demi*

2015 Estate Cabernet Sauvignon

Dessert

*Bittersweet Chocolate Crèmeux,
Hazelnut Shortbread and Crème Fraiche*

2015 Estate Tannat

Before placing your order, please inform your server if a person in your party has a food allergy.