

HENRY'S UNCORKED

A PATIO WINE BAR

STARTERS

- BURRATA AND TOAST** 15
Balsamic roasted strawberries, basil emulsion with grilled rosemary focaccia bread
- WHOLE ROASTED ARTICHOKE** 12
Served with scallion vinaigrette
- CHARCUTERIE & CHEESE BOARD** 26
California artisanal meats and cheeses, honeycomb, pickled vegetables, dried fruit and grilled bread
- DUCK RILLETTE TOAST** 16
Grilled focaccia whole grain mustard and pickled vegetables
- SPUDS** 14
Tri-color roasted and fried fingerling potatoes, roasted baby beets, mustard vinaigrette and micro thyme

SALAD & SOUP

- ROASTED RED PEPPER AND TOMATO SOUP** 9
Focaccia croutons and micro basil
- BUTTER & LOBSTER SALAD** 26
Maine lobster, citrus segments, butter lettuce, green goddess dressing, and Marcona almonds
- BEEF SALAD** 15
Roasted baby beets, shaved beets, red beet puree, candied pecans, greens, citrus vinaigrette and goat cheese
- MIXED GREENS SALAD** 12
Fennel, carrots, dried cherries, roasted pearl onions, shaved parmesan and white balsamic dressing

ENTREES

- CANNOLICCHI PASTA** 21
Shitake mushrooms, asparagus, cashew pesto and shaved pecorino
- ROASTED WHOLE BRANZINO** 33
With corn puree, bacon lardons and heirloom cherry tomatoes
- 8 OZ. SOUS VIDE DRY AGED NEW YORK STEAK** 38
Smoked mashed potatoes, grilled asparagus, roasted red pepper sauce with compound herb butter
- PAN SEARED FIJIAN ALBACORE TUNA** 28
Succotash of corn, english peas, asparagus, piquillo peppers, vandouvan compound butter and micro herbs