

HENRY'S UNCORKED

A P A T I O W I N E B A R

ROASTED RED PEPPER AND TOMATO SOUP 9

Focaccia croutons and micro basil

DUCK RILLETTE TOAST 16

Whole grain mustard, garlic, pickled vegetables and grilled ciabatta

BURRATA AND TOAST 15

Balsamic Roasted strawberries, basil emulsion, herb focaccia

BUTTER AND LOBSTER SALAD 26

Maine lobster, butter lettuce, tarragon green goddess dressing, oro blanco and Marcona almonds

BEET SALAD 15

Candy stripe beets, blue cheese mousse and pecans

POTATOES AND SPRING BEETS 14

Tri-color fingerling potatoes with roasted baby beets and mustard vinaigrette

WHOLE ROASTED ARTICHOKE 12

Served with scallion vinaigrette

CHARCUTERIE AND CHEESE BOARD 26

Specially selected artisanal meats and cheeses, honeycomb, pickled vegetables, dried fruit and grilled bread

ENTREES

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

Spring succotash, corn, english peas, asparagus, piquillo peppers, vandouvan compound butter and popped quinoa

ROASTED WHOLE BRANZINO 33

With a corn puree, bacon lardons and heirloom cherry tomatoes

CANNOLICCHI PASTA 21

Shitake mushrooms, asparagus, cashew pesto and shaved pecorino

DESSERTS

ESPRESSO CREME BRULEE 14

DULCE DE LECHE CHEESECAKE 14

whipped cream and chocolate sauce