

# HENRY'S UNCORKED

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

## **CHARCUTERIE AND CHEESE BOARD 26**

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

## **DUCK RILLETTE TOAST 16**

Whole grain mustard, garlic, pickled vegetables and grilled ciabatta

## **BURRATA AND TOAST 15**

Balsamic Roasted strawberries, basil emulsion, herb focaccia

## **CRISPY GREEN OLIVES 12**

Whipped citrus crème fraiche

## **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

## **WINTER SPUDS 14**

Tri-color fingerling potatoes with roasted beets and mustard vinaigrette

## **WHOLE ROASTED ARTICHOKE 12**

Served with black garlic aioli

## **ENTREES**

### **6 OZ SEARED SIRLOIN 30**

With smoked mash potatoes and broccolini

### **DIVER SCALLOPS 34**

Three U10 scallops, butternut and cranberry bean cassoulet

### **SCOTTISH SALMON 38**

Leek faro risotto, brussels sprouts, pistachio and gremolata

### **VEGETARIAN FARO 18**

Faro and leeks, pistachio, brussels sprouts

## **DESSERTS (GLUTEN FREE)**

### **CHOCOLATE TRILOGY 12**

Chocolate cake, white and dark chocolate mousse and vanilla Chantilly

### **DULCE DE LECHE MOUSSE 12**

Walnut brownie layer, vanilla meringue and salted caramel sauce

### **TIRAMISU 12**

Mascarpone mousse and espresso soaked lady fingers