

HENRY'S UNCORKED

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

CHEESE BOARD 22

Specialty selected cheeses from Artisanal Affineurs, honey comb, dried fruit and grilled bread

CHARCUTERIE BOARD 22

Specialty selected cured meats paired with whole grain mustard and house pickled vegetables and dried 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 24

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

BEEF TARTARE TOAST 18

Roasted jalapeno, lime, cotija, grilled bread

SUMMER SPUDS 14

Twice cooked fingerling potatoes, garlic butter, grilled capicola, sun dried tomato and whipped crème fraiche

WHOLE ROASTED ARTICHOKE 12

Served with garlic aioli

SEARED AHI TUNA 22

Vandouvan Spice, citrus yogurt, confit Granny Smith apples, celery, flax seed cracker and buckwheat blini

SEARED HERB SIRLOIN 22

Artichoke hearts, zucchini, and Romesco sauce

DIVER SCALLOPS 24

Two U10 scallops, carrot hummus, roasted carrots and sorrel sauce

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

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