

# THE HENRY

SAN DIEGO

Restaurant  
Week 3/26 - 4/2

\$60\*\* PER PERSON

ONE ITEM PER COURSE. INCLUDES GLASS OF FEATURED RED OR WHITE WINE

## APPETIZERS

### CHICKEN TORTILLA SOUP <sup>GF</sup>

tomato, avocado, crema, queso blanco

### CLASSIC CAESAR

romaine, toasted torn bread, parmigiano reggiano

### SPICY TUNA & CRISPY RICE\* <sup>GF</sup>

fresno chile, cilantro, tamari

### SHORT RIB POTSTICKERS

toasted sesame, cilantro, ponzu

### UMAMI BRUSSELS SPROUTS <sup>VEG GF</sup>

## ENTRÉES

### ROTISSERIE CHICKEN

grilled broccolini, heirloom carrots, chimichurri <sup>GF</sup>

### BOLOGNESE

garganelli pasta, truffle mushroom butter, herbed ricotta, garlic toast

### KOREAN PRIME SKIRT STEAK\*

double egg fried rice, snap pea, bok choy, pickled shiitake, mint, cilantro, ginger <sup>GF</sup>

### SCOTTISH SALMON\*

chioggia beet, toasted grains, watercress, marcona almond pesto

### BLACKENED FISH TACOS\*

avocado, red cabbage, lime crema, street corn, queso fresco

### HARVEST BOWL

melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea, grilled artichoke, brussels sprout, avocado, marcona almond pesto, cashew harissa <sup>V GF</sup>

## DESSERT

### WARM CROISSANT BREAD PUDDING

toasted pecan, caramel ice cream, whiskey raisin

### TRIPLE CHOCOLATE TORTE

chocolate sponge, ganache, white chocolate crema, hazelnut toffee, espresso anglaise

VEG vegetarian V vegan GF gluten free

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.