

HENRY

Henry pays homage to the time-honoured American steak tradition. A premium meat-focused restaurant in an elevated setting, Henry invites his guests to enjoy the finest expression of the butchery tradition with quality dry-aged steaks, chops and rotisserie from the best artisanal producers the country has to offer.

Thanksgiving Menu

1198 per person

Choose One From Each Course

starters

CHARBROILED CAJUN OYSTERS

Bourbon Butter, Chili, Old Bay, Lemon

DEVILED EGGS

Japanese Eggs, Smoked Trout Roe, Calabrian Chili Oil, Pork Crackling

AUTUMN CHICORY SALAD

Baby Beets, Blood Orange, Blue Cheese, Spiced Pecans
Preserved Lemon Vinaigrette

CAULIFLOWER & PARSNIP SOUP

Veal Sweet Breads, Canadian Lobster, Pine Nut Gremolata

mains

ROASTED TURKEY

Cranberry Relish, Cornbread Stuffing, Turkey Gravy

8oz 44 FARMS TENDERLOIN

Black Winter Perigord Truffle Veal Jus

10oz 44 FARMS NEW YORK STRIP

Black Winter Perigord Truffle Veal Jus

SHRIMP & GRITS

Head On Prawns, Tasso Ham Gravy,
Roasted Cherry Tomato Relish, Charred Scallion

SWEET POTATO GNOCCHI

Black Eyed Peas, Braised Kale, Meyer Lemon Hollandaise, Chili Oil

for the table

ROASTED GARLIC POTATO PURÉE

Crispy Potato, Fried Shallot

TRUFFLE MAC & CHEESE

Herb Bread Crumb

BRUSSEL SPROUTS

Apple, Turnip, Pork Crackling
Hot Honey

GREEN BEANS

Hen Of The Woods Mushrooms,
Parmesan Mornay, Crispy Shallot
Charred Tomato

desserts

BASQUE STYLE PUMPKIN CHEESECAKE

Sherry Chantilly Cream, Charred Lemon

APPLE PECAN CRISP

Crème Fraîche Ice Cream, Caramel Bourbon Flambé

COCONUT CREAM PIE

Coconut Rum Custard, Poached Pineapple
Coconut Crushed Ice, Coconut Whipped Cream