

# THE HENRY

**ARIZONA RESTAURANT WEEK**  
September 15 through September 24, 2017

**\$44<sup>++</sup>** - PER PERSON, ONE ITEM PER COURSE  
INCLUDES GLASS OF FEATURED RED OR WHITE WINE

## *First Course*

### **CRAB CAKE**

old bay aioli, corn slaw

### **LITTLE GEM & ASPARAGUS CAESAR**

warm garlic crouton, parmesan & caesar vinaigrette

### **SMOKED NORWEGIAN SALMON\***

potato hash brown, crème fraîche & arugula

### **WARM KALE & TRUFFLE DIP**

cheddar crème fraîche, house pita & lavash crackers

### **ROASTED CHICKEN TORTILLA SOUP**

## *Second Course*

### **STUFFED ROTISSERIE PORK LOIN**

apple, sage, drip pan squash

### **WILD MUSHROOM PASTA**

english pea, morel & crimini mushroom, smoked onion,  
radiatori & parmesan cream

### **SKUNA BAY SALMON\***

toasted almond quinoa, lemon glazed beet & arugula

### **ROASTED CHICKEN**

cauliflower "polenta", brussels sprout, rosemary pan jus

### **BRAISED SHORT RIB**

bourbon caramel, roasted mushroom,  
fourme d'ambert & smashed potato

## *Dessert*

### **BREAD PUDDING**

toasted pecan, caramel ice cream, whiskey raisin

### **STRAWBERRY BASQUE CAKE**

strawberry jam, thai basil ice cream

### **CHOCOLATE PEANUT BUTTER MOLTEN CAKE**

candied peanut, caramel, banana gelato

**++ TAX, GRATUITY & ADDITIONAL BEVERAGE NOT INCLUDED**

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.