

# HENRY

## Wine Dinner

7<sup>th</sup> September 2022

 BLUE FIN TUNA

pickled watermelon, charred avocado, ponzu sauce, chili peanut crisp

*André Perret, Chéry, Condrieu 2018*

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CHEF'S SIGNATURE STEAK TARTARE

44 farms tenderloin, 22-month parmigiano reggiano  
soy cured egg yolk, black summer truffle, potato rosti

*Jean-Michel Stephan, Côteaux de Bassenon, Côte-Rôtie 2018*  
&  
*Stéphane Montez, Les Grandes Places, Côte-Rôtie 2013*

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RIBEYE CAP

miyazaki, japan, wagyu A5  
black pepper shallot marmalade, cavalo nero, celeriac puree, port gastrique

*Yves Gangloff, La Barbarine, Côte-Rôtie 2017*  
&  
*Yves Gangloff, La Sereine Noire, Côte-Rôtie 2018*

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DRY AGED DUCK BREAST

chantarelle mushroom, english peas, green peppercorn sauce

*Domaine Jamet, Côte-Rôtie 1999*  
&  
*Michel Chapoutier, La Mordorée, Côte-Rôtie 1995*

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PINEAPPLE UPSIDE DOWN CAKE

cardamom chiffon cake, macerated cherries, coconut sorbet

*Yves Cuilleron, Ayguets, Condrieu Liqueureux 2006*

 sustainable seafood