THE HENRY

NEW YEAR'S EVE 2026

$85 PER PERSON

Wine Pairing

ADD A HOUSE PAIRING + $35 OR SOMMELIER SELECTION + $50

House Champagne: veuve clicquot "yellow label," reims

Sommelier Champagne: ruinart blanc de blancs, reims

APPETIZERS

House Pairing: chardonnay - chalk hill, russian river valley, ca

Sommelier Selection: chardonnay - rombauer, carneros, ca

CHOICE OF

Classic Caesar
parmesan crouton, black pepper

Spicy Tuna & Crispy Rice*
fresno chile, avocado, cilantro, scallion, sweet soy GF

Grilled & Chilled Shrimp
horseradish cocktail, henry sauce, charred lemon GF

Short Rib Potstickers
toasted sesame, cilantro, ponzu

Truffled Brie Toast
prosciutto di parma, candied pine nut, persimmon glaze, watercress, parmesan

Smoked Salmon & Caviar*
chive crème fraîche, truffled balsamic saba, everything bagel lavash DOUBLE CAVIAR +$10

ENTRÉES

House Pairing: pinot noir - fox block xv böen by belle glos, zabala vineyard, monterey, ca

Sommelier Selection: cabernet reserve blend - label story quilt + frc, napa valley, ca

CHOICE OF

Scottish Salmon*
toasted quinoa, marcona almond pesto, crispy sweet potato, watercress, pomegranate glaze GF

Bolognese
traditional meat sauce, truffle mushroom butter, herbed ricotta, garlic toast

Korean Prime Skirt Steak*
double egg fried rice, snap pea, bok choy, pickled shiitake, mint, cilantro, ginger GF

Braised Short Rib
bourbon caramel, roasted mushroom, fourme d'ambert, smashed potatoes GF

Seared Ahi Tuna*
green curry rice, shiitake mushroom, snap pea, heirloom carrot, thai basil, spicy coconut lemongrass broth GF

Rotisserie Chicken Frites
lemon garlic pan sauce, french fries, truffle aioli GF

Chateau Filet "Oscar Style"*
sliced tenderloin with grilled asparagus, béarnaise & jumbo lump crab GF +$20

Harvest Bowl
melted sweet potato, ancient grains, grilled portobello mushroom, caramelized cauliflower, snap pea, grilled artichoke & roasted brussels sprout, avocado, marcona almond pesto, cashew harissa GF V

DESSERT

CHOICE OF

Chocolate Fudge Pie
peanut butter crunch, milk chocolate mousse, candied peanut caramel, chantilly cream

Molten Butter Cake
warm caramel, pretzel toffee, vanilla gelato

Lemon Olive Oil Cake
blueberry compote, lemon curd, whipped mascarpone, roasted almond, thyme, vanilla ice cream

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.

BUBBLES AND ROSÉ

BUBBLES

	6oz	9oz	BTL
veuve clicquot “yellow label,” reims	25	37	100
il vino dei poeti prosecco, treviso, italy	14	21	56
veuve clicquot brut rosé nv (1500ml,) reims			340
ruinart blanc de blancs, reims			185
la grande dame brut ’15, reims			385
armand de brignac “ace of spades” blanc de blancs nv, reims			1200
bertrand senecourt “beau joie” special cuvée brut nv, épernay			225
krug “grand cuvée 171st edition” brut, nv, reims			475

ROSÉ

tinto rey, dunnigan hills, ca ON TAP	12	18	—
chateau minuty “M,” côtes de provence, france	17	25	64
domaine carneros by taittinger “brut rosé,” carneros, ca	22	33	88
rumor, côtes de provence, france	19	28	72

White Wine

CHARDONNAY

	6oz	9oz	BTL
chalk hill, russian river valley, ca	16	24	60
martin ray, sonoma county, ca	13	19	48
rombauer, carneros, ca			95
argyle “nuthouse,” eola-amity hills, or			112
domaine laroche “st. martin” chablis, aoc burgundy, france			81

ECLECTIC WHITES

bottega vinaia (pinot grigio) trentino, italy	13	19	48
abadia de san campio “estate” (albariño) rías baixas, spain	15	21	56
prost (dry riesling,) mosel, germany	12	18	44
poggio al tesoro “solosole” (vermentino) bolgheri doc	15	22	56

SAUVIGNON BLANC

angeline, russian river valley, ca ON TAP	12	18	—
vavasour, awatere valley, new zealand	15	22	56
hubert brochard, sancerre aoc, loire valley, france	20	30	76
silverado “miller ranch,” yountville, napa valley, ca	17	25	64

RED WINE

PINOT NOIR

	6oz	9oz	BTL
fox block xv böen by belle glos, zabala vineyard, monterey, ca	16	24	60
the four graces, willamette valley, or	19	28	72
rickshaw, ca ON TAP	12	18	—
etude “grace benoist ranch” estate, carneros, ca			85
macrostie, sonoma coast, ca			96
maritana vineyards “la russe,” russian river valley, ca			140

CABERNET SAUVIGNON

bonanza “lot 7” by chuck wagner, ca	13	19	48
daou, paso robles, ca	17	25	64
buehler vineyards, napa valley, ca	23	34	88
justin, paso robles, ca			79
grgich “estate,” napa valley, ca			175
jordan, alexander valley, ca			150
joseph phelps, napa valley, ca			195
stag’s leap “artemis,” napa valley, ca			215
silver oak, alexander valley, ca			225
nickel & nickel “state ranch,” yountville, napa valley, ca			275

NEW WORLD

label story, quilt + frc (cabernet reserve blend,) napa valley, ca	19	28	72
troublemaker “number 13” (syrah blend) central coast, ca	12	18	44
threadcount, ca ON TAP	12	18	—
terrazas reserva (malbec,) mendoza, argentina	14	21	52
daou “the bodyguard” (petit verdot/petite sirah) paso robles, ca			84

OLD WORLD

camigliano, rosso di montalcino doc, tuscany, italy	16	24	60
antinori pèppoli, chianti classico docg, tuscany, italy	18	27	68
bruno giacosa, nebbiolo d’alba doc, piedmont, italy			110
salmos, (cariñena/garnacha/syrah) priorat doq, spain			100
la spinetta, “vigneto bordini,” barbaresco docg piedmont Italy			147