

# Henrietta's Table

Fresh & Honest News from Henrietta's Table

Spring 2009



## From the News



### Henrietta wants you to win a Hog!

Stop into Henrietta's Table and Enter to Win a 2009 Harley Davidson™ Road King Classic!

Tickets are \$50 apiece with all proceeding benefitting the local farming efforts of: [Codman Community Farm](#), [The Farm School](#), and [The Food Project](#).

Only 600 tickets are available - Take a Chance and show your support for these extraordinary organizations. The winner will be drawn on May 15, 2009.

### Meet Chef Peter Davis and bring the tastes of Henrietta's Table home to your kitchen!

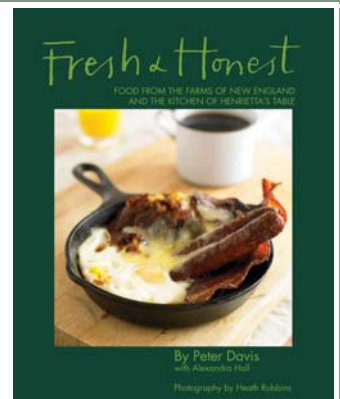
Chef Davis will be sharing recipes from and signing copies of his new book, *Fresh & Honest: Food from the Farms of New England and the Kitchen of Henrietta's Table*, at the following locations:

[Down2Earth Sustainable Living Expo](#) - Friday, April 3rd

[Blackstone's in Beacon Hill](#) - Saturday, April 4th

[Eat Local Panel at Harvard](#) - Monday, April 6th

*Fresh & Honest* is a monument to his love of delicious, fresh foods and the New England Farmers and producers who supply them. Filled with stunning photography, delicious recipes, and tips on buying local, it is the perfect gift for the cook in your life. To purchase a copy of *Fresh & Honest*, please call 617.864.1200 or [Shop Online](#).





### Missed Restaurant Week?

Don't worry! Henrietta's has you covered with our Yard Sale Menu!

The Yard Sale is Open Sunday thru Thursday. Enjoy any three courses for \$32 or any two for \$25.

The Full Menu is available [online](#). Make your [reservation](#) today!

## From the Kitchen

### Grilled Native Asparagus, Feta, and EVOO

If you can get your hands on Vermont-made feta for this dish, it is highly recommended. It has a creamier-than-usual quality that brings out the sweetness of the asparagus.

[Please click here to view the Full Recipe](#)



## From the Restaurant



### *Henrietta's Private Dining Room is Available for Your Graduation Party!*

The private dining room accommodates up to 45 guests. With floor-to-ceiling windows and a view of the courtyard, it is the perfect spot for your next event.

The flexibility of the space is equally matched by Chef Peter Davis' menu offerings. Chef Davis will work with you to come up with a new, unique menu to fit your specific needs.

To book your party, please call the Private Dining Room Manager, Ani Moore at 617.661.5014 or email her at [amoore@charleshotel.com](mailto:amoore@charleshotel.com).