

Henrietta's Table

Fresh & Honest News from Henrietta's Table

Spring 2008

Happy Spring and Welcome to the First Edition of "Fresh & Honest!"

With each issue, we'll send you seasonal recipes, happenings, and maybe even some special offers ...

From the News . . .

Congratulations to Chef Peter Davis and Henrietta's Table for winning the **2008 Cambridge GoGreen Award!**



The City of Cambridge recognized Henrietta's commitment to environmentally friendly practices, in particular, their efforts to reduce waste.

At Henrietta's Table all biodegradable waste is separated and is given to Herb's Disposal, a local compost service.

You can find a recycling facility in your neighborhood by visiting <http://www.therecyclingcenter.info/>

From the Calendar . . .

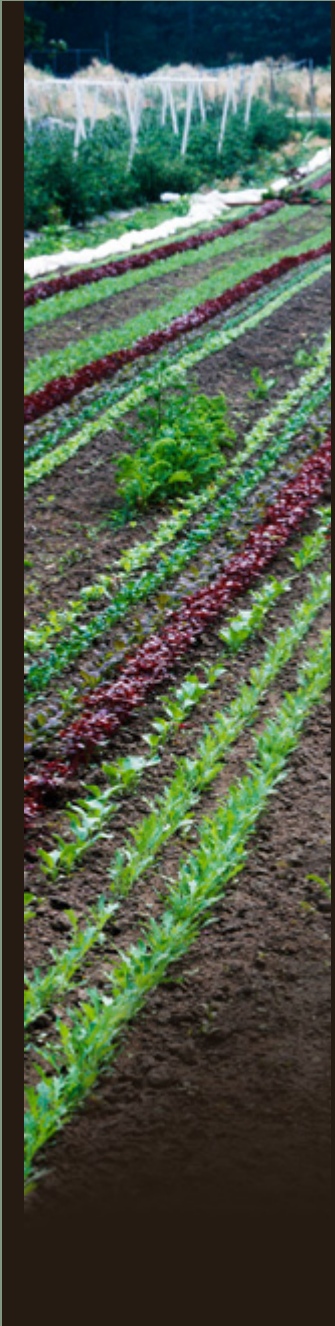
The Farmer's Market Returns
to The Charles Square Courtyard

The market features farms and dairies from Massachusetts and New Hampshire, including Grateful Farm (organic produce and herbs), Carlisle Farmstead Cheese (goat cheese), Hi-Rise Bread (bread, pastries, and jam), Kimball Fruit Farm (fruit, vegetables, pies, and heirloom tomatoes) and Moonbrine, Inc. (homemade pickles).



Sundays from 10am-3pm and
starting Friday, June 6 from 1pm-6pm

Come by to check out New England's best seasonal crops and you may just bump into Chef Davis as you hand-pick your arugula.



From the Kitchen . . .

Granola Parfait

3	cups	granola
2	cups	fresh yogurt
3/4	cup	raspberries
3/4	cup	blackberries
3/4	cup	blueberries
3/4	cup	strawberries (sliced)
3/4	cup	apple - small (diced)
3/4	cup	pear - small (diced)
3/4	cup	honey
6	each	mint leaves



Preparation Method

In six red wine glasses layer the fruit, yogurt, honey and granola two times. Garnish the top with the mint leaf.
(serves six)

From the Restaurant . . .

Henrietta's Porch is Open

With the warm weather comes the opening of Henrietta's Porch. Nestled in the Charles Square Courtyard, the Porch is an ideal setting to enjoy lunch or supper.

Come by and enjoy Chef Peter Davis' "fresh and honest" New England cooking and grab a locally brewed beer while you're there. The "Porch" offers Henrietta's menu and full bar service.

For Reservations please call
617-661-5005 or

[click here to book online with Open Table.](#)

Henrietta's Private Dining Room is perfect for private parties and business functions. Seating 40, the sunny room faces The Charles Hotel Courtyard.

Please call 617.661.5014 to speak with the
Private Dining Room Manager, Ani Moore.
or click here to email her at amoore@charleshotel.com

www.henriettastable.com