



AT LIFE HOTEL

## *snacks*

**WARM OLIVES 8**

*chili scented, oven roasted orange*

**POTATO KNISHES WITH HACKLEBACK  
CAVIAR 15**

*goose fat, dill, crème fraiche*

**POACHED JUMBO SHRIMP 15**

*holy schmidt's horseradish,  
chili roasted cocktail sauce*

**FOIE GRAS SLIDER 8 pp**

*concord grape, pickled apple, brioche bun*

**OYSTERS 11**

*grapefruit mignonette, champagne granita*

**CHICKPEA FRITES 11**

*buffalo milk ricotta, calabrian chile honey*

**DRY AGED BEEF TARTARE 15**

*malt chips*

**BAKED CLAMS 11**

*'nduja, roasted garlic*

**SHRIMP & GROUPE SAUSAGE 14**

*bacon, beluga lentils, napa kraut*

**THE HENRY BURGER 16**

*daily ground aged beef blend,  
caramelized onions, american cheese,  
smoked bacon, viggz sauce, french fries*

**ADD: foie gras 4**

**MICHAEL VIGNOLA**

*chef / partner*

*"To see, and to show, is the mission now undertaken by Life."*

*– Henry Luce*

*\*consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness*

*let's be friends – find us @henryatlifeny*