



# *Thomas Henkelmann*

## *Christmas Eve 2018*



*House smoked Atlantic salmon with traditional garnish*

*or*

*Malpecque Oysters on the half shell with cocktail sauce or sauce mignonette*

*or*

*Lobster Raviolis with tomato fondue and lobster sauce*

*or*

*Terrine of Duck Foie Gras with Quince compote, port wine aspic  
and toasted brioche      supp. \$8.00*

*or*

*Asparagus with hazelnut vinaigrette and Maryland crabmeat*

*or*

*Potato and leek soup with lobster meat, croutons and chives*

*or*

*Assorted leaves of organic baby field salad with hazelnut olive oil vinaigrette*



*Filet of Beef Tenderloin, sauce Béarnaise, gratin of potato, tomato provençal*

*or*

*Crisp Long Island Duckling with wild rice, poached apple and baby vegetables*

*or*

*Grilled Atlantic Salmon with baby vegetables in puff pastry and grain mustard sauce*

*or*

*Medallions of Venison with Spätzle, green beans, seasonal mushrooms  
and cranberries*

*or*

*Baked Halibut filet with herb crust on leek fondue with fingerling potato purée  
and balsamic vinegar reduction sauce*



*Bûche de Noël, traditional almond praline or chocolate*

*or*

*A variation of house-made Sorbet in an sugar basket with fresh fruits*

*or*

*Traditional Apple Strudel, served warm with Bourbon Vanilla Bean ice cream*

*or*

*Warm Valhrona chocolate soufflé cake with a liquid chocolate center  
and Bourbon Vanilla Bean ice cream*



*Petit Fours*



*\$87.00 per person— plus beverages, tax and gratuity*