

Restaurant Thomas Henkelmann – Easter Menu 2017

*Hors d'œuvres Warm and Cold*

*Choice of:*

*Organic baby field salad, fresh herbs, hazelnut olive oil vinaigrette*

*House-smoked Atlantic salmon with traditional garnish*

*Maryland crabcakes, with sauce tartare, baby carrots and gaufrettes potatoes*

*Chicken medallion with celeriac remoulade, Granny Smith apple and beet coulis*

*Maine lobster salad with green asparagus, organic leaves and Andalouse sauce*

*Soup of organic tomato, garnished with semolina dumplings*

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*Entrée de Poissons, Crustacés et Viandes*

*Choice of:*

*Salmon filet grilled with coarse black pepper and grain mustard,  
braised asparagus and potato purée.*

*Poached halibut with tomatoes, spring peas and potato gnocchi*

*Monkfish medallion seared, with ratatouille vegetables,  
fettuccine pasta and lobster sauce*

*Domestic loin of lamb in mushroom crust with fingerling potato purée,  
spinach, baked tomato and lamb herb juice*

*Crispy Long Island duck, with poached apples, wild rice with  
vegetables and duck cranberry sauce*

*Roasted Beef tenderloin with bouquet of spring vegetables, crisped  
potatoes dauphines and sauce béarnaise*

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*Desserts*

*Choice of:*

*A variation of sorbets in a sugar basket with fresh fruits and its coulis*

*Warm Valrhona chocolate soufflé cake with a liquid  
chocolate center and vanilla bean ice cream*

*Mille feuilles à la minute, with warm rhubarb, and white chocolate ice cream*

*Variation of berries, with coconut ice cream and raspberry coulis*

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*Petits fours*

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\$85.00 per person, Exclusive of Beverages, Tax and Gratuity.

Seating's: 11:45am, 2:30pm and 5:00pm

Credit Card information is required to hold the reservation

3 days' cancellation policy

Please call us at your earliest convenience to make your reservation

at (203) 869-7500 – Press 1