

Restaurant Thomas Henkelmann – Easter Menu 2018

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 Valhrona 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.

