

Thomas Henkelmann

is pleased to present menus for special occasions
at
Thomas Henkelmann



THOMAS HENKELMANN



GREENWICH

(Menu and prices are subject to change)



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Theresa & Thomas Henkelmann Proprietors

Amuse-Bouches

Delectable morsels to tease the palate in readiness for an inspired meal

Select three of the following offerings
(three pieces per person)



Alsatian tarte flambée
(Bacon and onion tart with fromage blanc)

Veal croquettes with a brunoise of vegetables

Seasonal mushrooms en crôte

Onion tartes with fromage blanc
and a brunoise of black olives

Swordfish and vegetables en crôte

Endive with shrimp

Escargots with herbs en crôte

Gougères

House-smoked salmon on toast points



First Course

Select one of the following offerings



House-smoked Atlantic salmon with
baby frisée and artichoke hearts

Crisp Maine lobster crêpe with barley and root vegetables
with sauce au vin rouge

Cannelloni of Maryland crabmeat on a bed of leeks
with a tarragon-scented lobster sauce

Maryland crab cake with tomato fondue and rémoulade sauce

Terrine of quail with sweetbreads, truffled foie gras mousse,
and a salad of haricots verts

Ravioli of assorted seasonal mushrooms
with a sauce of fine herbs

Leaves of organic baby field salad and baby vegetables
with hazelnut and olive oil vinaigrette

Salad of Maine lobster with asparagus, salsify,
and sauce andalouse



Second Course

Select one of the following offerings



Organic leaves of baby field salad with
hazelnut olive oil vinaigrette

Soup of organic tomato with basil

Bisque of lobster with croutons

Velouté of artichoke with croutons

Velouté of asparagus with croutons

Velouté of curry with basil and croutons



Main Course

Select two of the following offerings



Salmon soufflé with fleuron, tomato fondue,
spinach leaves and a champagne sauce

Grilled salmon with creamed spinach, pastry lattice,
salmon caviar, and mushroom jus

Poached salmon with asparagus, spinach leaves,
golden yukon potatoes and a dijon mustard sauce

Paupiette of red snapper filled with lobster mousse
on asparagus, spaghetti squash and sauce homard

Sautéed red snapper with a brunoise of provençal vegetables,
fettucine and an organic tomato sauce

Poached halibut with herb crust, tomato fondue,
asparagus, spinach leaves, and sauce au beurre blanc

Wild striped bass wrapped in crisp potatoes with leeks
and sauce au vin rouge

Domestic rack of lamb with tapenade and herb crust
in thyme-scented lamb jus

Roasted sirloin "Black Angus" pommes fondant,
tomato provençal and spinach leaves

Roasted beef tenderloin, pommes fondant,
tomato provençal, and spinach leaves with a bordelaise sauce

Main Course

continued



Roasted loin of veal stuffed with mushrooms and fine herbs, asparagus,
duchess potatoes and a port wine sauce

Breast of chicken stuffed with black truffles, spinach leaves, asparagus,
pommes dauphines and jus de volaille

Breast of chicken with spinach leaves, asparagus,
pommes dauphines and a sauce morel

Dessert

Select one of the following offerings



Warm Valhrona chocolate soufflé cake with a liquid chocolate center,
Pistachio ice cream and candied Pistachios

Pears poached in vanilla syrup with
dark chocolate mousse and crème anglaise

Poached white peaches with champagne sabayon
and pistachio ice cream

Crisp crêpes with almond crème,
apricots, and crème anglaise and apricot sorbet

Seasonal red fruits with coconut ice cream
and raspberry coulis



Includes amuse-bouches for cocktail hour

Exclusive use of the restaurant Sunday through Thursday evenings is \$20,000.00

Exclusive use of the restaurant on Friday or Saturday evenings is \$25,000.00

Exclusive use of the restaurant during December is \$30,000.00

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Beverages are charged by consumption and
are not included in the exclusive use fee

A 6.35% food tax and a 20% gratuity will be added

N.B.: This price is for 100 guests for additional there will be a charge of \$150.00 per person.