



THOMAS HENKELMANN
★★★★
GREENWICH

Hors d'oeuvres warm and cold



Organic Tomato soup, with semolina dumplings and basil \$13.00

*Assorted leaves of organic baby field salad with fresh herbs
and Hazelnut Olive oil vinaigrette* \$12.50

Local Morel Mushrooms with poached egg, crisp pancetta and puff pastry \$23.00

*Cannelloni of Maryland crabmeat with baby Bok Choy
and tomato olive oil vinaigrette* \$18.00

Served with Russian Osetra caviar \$40.00 suppl.

*Trio of Hudson Valley Duck Foie Gras, terrine, truffled mousse,
seared Foie Gras with a haricots verts salad* \$26.00

*Combination of smoked and marinated Atlantic Salmon,
cucumbers, avocado quenelle and yogurt dill dressing* \$19.00

*Sautéed Shrimp with artichoke hearts, baby lettuce, vegetable pearls
and a coriander vinaigrette* \$19.00

*Yellow fin Tuna seared rare, served cold with mango-pineapple chutney,
micro greens and light curry vinaigrette* \$18.00

Crisp triangle of Maine Lobster, with leek fondue and a saffron scented lobster broth \$20.00

*Crisp sautéed Sweetbreads, with French style peas
and Perigord Black Truffle sauce* \$22.00

Entrées de poissons, crustacés et viandes



*Napoleon of Atlantic Halibut layered with onion compote and marinated Salmon
with creamed spinach, pommes Macaire and sauce Mouseline \$43.00*

*Grilled Atlantic Salmon filet with jumbo asparagus,
leaf spinach, fingerling Potato purée and a grain mustard sauce \$38.00*

*Atlantic Sea Bass with potato gnocchi, tomato fondue,
leaf spinach and champagne sauce \$39.00*

*Fricassée of Maine Lobster on tri-color fettuccine
with vegetables and lobster sauce \$45.00*

*Ribbons of Dover sole filled with Lobster mousse, set on Julienne of vegetables
and Lobster sauce \$47.00*

*Grenadin of Veal with a Maine Lobster risotto, parmesan lace,
watercress and a port wine sauce \$43.00*

*All natural Prime Sirloin with pommes pont-neuf, onion compote,
glazed baby carrots, haricots verts and sauce béarnaise \$45.00*

*Domestic Rack of Lamb with a tapenade and herb crust,
baby vegetables, pommes Anna and thyme-scented lamb jus \$44.00*

*Crispy Long Island Duck served with pommes croquette,
poached apple, cranberries, baby vegetables and cranberry duck sauce \$40.00*

*Oven-baked Loin of Rabbit with Foie Gras, bouquet of baby vegetables, crisp polenta,
almond, apricot and PicholineOlive sauce \$42.00*

Cheese Course



*Roquefort terrine wrapped in prosciutto with macerated prunes
and raisin walnut bread \$15.50*

Variation of French Cheeses \$17.50

Desserts



Warm Cherries ragout with marzipan tart Bing Cherries ice cream \$15.00

A variation of sorbets in a sugar basket with seasonal fruits and fruit coulis \$13.50

*Warm Valrhona chocolate soufflé cake with a liquid chocolate center,
pistachio ice cream and candied pistachios \$14.50*

*Dacherin with Vanilla bean ice cream and Raspberry sorbet,
layers of meringue, crème Chantilly and fresh berries \$14.50*

*Warm caramelized Lemon custard with fresh Raspberries
and an orange Grand Marnier sauce \$13.50*

*Caramelized puff pastry Napoleon with Warm Rhubarb,
fruit coulis and white Valrhona chocolate ice cream \$14.00*

All sorbets and ice cream are made in the house each day

“Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness”

