



THOMAS HENKELMANN
★★★★
GREENWICH

Hors d'oeuvres warm and cold



Split pea soup, accompanied by individual copper pots of crumbled bacon and croutons \$12.50

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

Perigord black Truffles Royale with Maine Lobster Bisque and Lobster ragout \$23.00

*Faisan consommé with Perigord black truffles, porcini mushrooms,
foie gras and Faisan quenelles crowned in puff pastry \$33.00*

*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

*Seared Hudson Valley Duck Foie Gras with macaroni and cheese and
caramelized Granny Smith apples \$24.00*



Entrées de poissons, crustacés et viandes



Atlantic Halibut filet in a potato crust, on Julienne of vegetables and sauce Diable \$42.00

*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 43.00*

*Whole Dover sole with oven baked hashed potatoes, truffles from Perigord,
glazed baby carrots and mushroom jus \$65.00*

*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*

*Roasted loin of Venison with mustard Spätzle, chestnut purée
and quince apple compote \$44.00*



Cheese Course



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

Variation of French Cheeses \$17.50

Desserts



*Warm vanilla bread pudding with apricot filling,
an apricot sauce and yogurt lime sorbet \$13.50*

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*

*Profiteroles with almond topping, bourbon vanilla bean ice cream,
whipped cream and chocolate sauce \$13.50*

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”