



THOMAS HENKELMANN  
★★★★  
GREENWICH

## *Hors d'oeuvres warm and cold*



*Split pea soup, accompanied by individual copper pots of crumbled bacon and croutons \$13.00*

*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*

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

*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*



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

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

*Grenadin of Deal 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, mushroom flan,  
chestnut purée and quince apple compote \$44.00*



## Cheese Course



*Roquefort terrine wrapped in prosciutto with macerated prunes  
and raisin walnut bread \$17.00*

*Variation of French Cheeses \$20.00*

## Desserts



*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*

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

*Profiteroles with almond topping, bourbon vanilla bean ice cream,  
whipped cream and chocolate sauce \$14.00*

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

