



THOMAS HENKELMANN  
★★★★  
GREENWICH

## *Hors d'oeuvres warm and cold*



*Split pea soup, accompanied by individual copper pots of crumbled  
bacon and crouton \$14.00*

*Assorted leaves of organic baby field salad with fresh herbs  
and Hazelnut Olive oil vinaigrette \$13.50*

*Trio of Hudson Valley Duck Foie Gras, terrine, truffled mousse,  
seared Foie Gras with a haricots verts salad \$30.00*

*Combination of smoked and marinated Atlantic Salmon,  
cucumbers, avocado quenelle and yogurt dill dressing \$20.00*

*Yellow fin Tuna seared rare, served cold with mango-pineapple chutney,  
micro greens and light curry vinaigrette \$19.00*

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

*Crisp triangle of Maine Lobster, with leek fondue  
and a saffron scented lobster broth \$23.00*

*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 \$45.00*

*Grilled Atlantic Salmon filet with jumbo asparagus, leaf spinach,  
fingerling Potato purée and a grain mustard sauce \$42.00*

*Atlantic Pea Bass with potato gnocchi, tomato fondue,  
leaf spinach and champagne sauce \$44.00*

*All natural Prime Sirloin with pommes pont-neuf,  
onion compote, glazed baby carrots, haricots verts  
and sauce béarnaise \$46.00*

*Fricassée of Maine Lobster on tri-color fettuccine  
with vegetables and lobster sauce \$50.00*

*Domestic Rack of Lamb with a tapenade and herb crust, baby vegetables,  
pommes Anna and thyme-scented lamb jus \$45.00*

*Crispy Long Island Duck served with pommes croquette, poached apple,  
cranberries, baby vegetables and cranberry duck sauce \$43.00*

## Cheese Course



*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

*Caramelized puff pastry Napoleon with Warm Rhubarb,  
fruit coulis and Vanilla bean ice cream*     \$15.00

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

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*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”