



THOMAS HENKELMANN  
★★★★  
GREENWICH

## *Hors d'oeuvres warm and cold*



*Organic Tomato soup, with semolina dumplings and basil*     \$15.00

*Assorted leaves of organic baby field salad with fresh herbs  
and Hazelnut Olive oil vinaigrette*     \$15.00

*Trio of Hudson Valley Duck Foie Gras, terrine, truffled mousse  
seared Foie Gras with a haricots verts salad*     \$32.00

*Combination of smoked and marinated Atlantic Salmon,  
cucumbers, avocado quenelle and yogurt dill dressing*     \$22.00

*Yellow fin Tuna seared rare, served cold with mango-pineapple chutney,  
micro greens and light curry vinaigrette*     \$22.00

*Crisp triangle of Maine Lobster, with leek fondue and  
a saffron scented lobster broth*     \$25.00

*Sautéed Shrimp with artichoke hearts, baby lettuce,  
vegetable pearls and a coriander vinaigrette*     \$21

*Crisp sautéed Sweetbreads, with French style peas  
and Perigord Black Truffle sauce*     \$24.00

*Entrées de poissons, crustacés et viandes*



*Atlantic Halibut filet in a potato crust, on Julienne of vegetables  
and sauce Diable \$48.00*

*Grilled Atlantic Salmon filet with jumbo asparagus, leaf spinach,  
fingerling Potato purée and a grain mustard sauce \$46.00*

*Atlantic Sea Bass with potato gnocchi, tomato fondue,  
leaf spinach and champagne sauce \$46.00*

*All natural Prime Sirloin with pommes font-neuf, onion compote,  
glazed baby carrots, haricots verts and sauce béarnaise \$52.00*

*Ericassée of Maine Lobster on tri-color fettuccine  
with vegetables and lobster sauce \$55.00*

*Grenadin of Veal with a Maine Lobster risotto, parmesan lace,  
watercress and a port wine sauce \$55.00*

*Crispy Long Island Duck served with pommes croquette,  
poached apple, cranberries, baby vegetables  
and cranberry duck sauce \$47*

## Cheese Course



*Variation of French Cheeses*     \$25.00

## Desserts



*A variation of sorbets in a sugar basket with seasonal fruits and fruit coulis*     \$14.50

*Warm Dabrhona chocolate soufflé cake with a liquid chocolate center,  
pistachio ice cream and candied pistachios*     \$16.00

*Dacherin with Vanilla bean ice cream and Raspberry sorbet,  
layers of meringue, crème Chantilly and fresh berries*     \$15.50

*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*     \$15.00

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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”