



THOMAS HENKELMANN
★★★★
GREENWICH

Hors d'oeuvres warm and cold



Soup of organic tomatoes, with semolina dumplings and basil \$14.00

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

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

*Cannelloni of Maryland crabmeat with baby Bok Choy
and tomato olive oil vinaigrette* \$18.00
Served with Osetra caviar \$45 suppl

*Trio of Hudson Valley Duck Foie Gras, terrine,
truffled mousse, seared Foie Gras with a haricots verts salad* \$28.00

*Seared Hudson Valley Duck Foie Gras and sautéed Sea Scallops in
a puff pastry with a sherry wine vinegar sauce* \$26.00

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

*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* \$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 viande



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

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

*Dover sole with oven baked hashed potatoes with truffles from Perigord,
glazed baby carrots and mushroom jus \$70.00*

*Grenadin of Veal with a Maine Lobster risotto, parmesan lace,
watercress and a port wine sauce \$46.00*

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

*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*

*Breasts of Squab, fresh Morel mushroom stuffed with Truffle, polenta,
crisp pancetta and red wine reduction sauce \$60.00*

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*

*Vacherin 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 Cherries ragout with marzipan tart Bing Cherries ice cream \$14.50

*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”