



THOMAS HENKELMANN  
★★★★  
GREENWICH

## *First Course*



*Soup of organic tomatoes, with semolina dumplings  
and basil \$13.00*

*Assorted leaves of baby field salad with fresh herbs  
and a hazelnut olive oil vinaigrette \$11.00*

*Crisp sautéed Sweetbreads with French style peas \$17.00*

*Terrine of Duck with truffles and pistachios \$13.50*

*Warm goat cheese in a crêpe beignet with a baby field salad  
and tomatoes \$13.50*

*Sautéed Calamari dressed with an aioli sauce  
presented with haricots verts and lettuce leaves \$16.00*

*House-smoked Atlantic Salmon with assorted leaves of baby field salad  
and a warm poached egg \$18.00*

*Classic Shrimp cocktail with cocktail sauce and lemon \$16.00*

*Escargots à la Bourguignonne 1/2 dz. \$16.00*

## *Entrées*



*Sautéed wild Striped Bass with a mushroom risotto  
and mushroom jus \$28.00*

*Sliced breast of Chicken with a salad of haricots verts, avocados,  
artichoke hearts and tomatoes \$25.00*

*Tenderloin of veal wrapped in prosciutto di Parma  
with saffron risotto, baby vegetables and port-wine veal sauce \$29.00*

*Grilled Atlantic Salmon filet with coarse black pepper, fingerling potato  
purée, spinach leaves, asparagus and a grain mustard sauce \$31.00*

*Salad of Maine Lobster with green asparagus tips  
and sauce Andalouse \$34.00*

*Prime Sirloin and braised beef short ribs  
with fingerling potato purée and baby vegetables \$31.00*

*Medallions of Lamb with ratatouille vegetables, fingerling potato purée  
and Lamb thyme sauce \$30.00*

*Maryland Crabcakes with tomato fondue, rémoulade sauce  
and gaufrettes potatoes \$29.00*

## *Cheese Course*



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

*Variation of French Cheeses \$20.00*

## *Lunch Desserts*



*Crème Brulée with bourbon Vanilla beans  
and Raspberries with fresh mint \$11.50*

*A variation of sorbets in a sugar basket with seasonal fresh fruits  
and fruit coulis \$12.00*

*Warm Apple tart “Tatin” with Apple Cider Sauce  
and Bourbon Vanilla ice cream \$ 13.00*

*Warm Valrhona chocolate soufflé cake with a liquid chocolate center,  
pistachio ice cream and candied pistachios \$13.50*

*Caramelized puff pastry Napoleon with Warm Rhubarb, fruit coulis  
and white Valrhona chocolate ice cream \$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”