



THOMAS HENKELMANN
★★★★
GREENWICH

First Course



*Split pea soup, accompanied by individual
copper pots of crumbled bacon and croutons \$11.00*

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

Crisp sautéed Sweetbreads with French style peas \$15.00

Terrine of Duck with truffles and pistachios \$12.00

*Warm goat cheese in a crêpe beignet with a baby field salad
and tomatoes \$13.00*

*Sautéed Calamari dressed with an aioli sauce
presented with haricots verts and lettuce leaves \$14.00*

*House-smoked Atlantic Salmon with assorted leaves of baby field salad
and a warm poached egg \$15.50*

Classic Shrimp cocktail with cocktail sauce and lemon \$16.00



Entrées



Pautéed wild Striped Bass with a mushroom risotto and mushroom jus \$26.00

*Sliced breast of Chicken with a salad of haricots verts, avocados,
artichoke hearts and tomatoes* \$24.00

*Tenderloin of veal wrapped in prosciutto di Parma with saffron risotto,
baby vegetables and port-wine veal sauce* \$28.00

*Grilled Atlantic Salmon filet with coarse black pepper, fingerling potato purée,
spinach leaves, asparagus and a grain mustard sauce* \$29.00

*Salad of Maine Lobster with green asparagus tips
and sauce Andalouse* \$32.00

*Prime Sirloin and braised beef short ribs
with bow tie pasta gratin and baby vegetables* \$30.00

*Medallions of Lamb with ratatouille vegetables, fingerling potato purée
and Lamb thyme sauce* \$29.00

*Maryland Crabcakes with tomato fondue, rémoulade sauce
and gaufrettes potatoes* \$28.00



Cheese Course



*Roquefort terrine wrapped in prosciutto with macerated prunes
and raisin walnut bread \$14.50*

Variation of French Cheeses \$16.00

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*

*Profiteroles with almond topping, bourbon vanilla bean ice cream,
whipped cream and chocolate sauce \$13.00*

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