



THOMAS HENKELMANN
★★★★
GREENWICH

First Course



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

Mushroom raviolis with seasonal mushrooms and a fine herbs sauce \$14.00

Classic Shrimp cocktail with cocktail sauce and lemon \$16.00



Entrées



Pautéed wild Striped Bass with a mushroom risotto and mushroom jus \$24.50

*Sliced breast of Chicken with a salad of haricots verts, avocados,
artichoke hearts and tomatoes* \$22.50

*Veal tenderloin "Gordon Bleu" with chopped leaves of lettuce,
tomato and shallots* \$27.00

*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 fingerling potato purée and baby vegetables* \$30.00

*Loin of Lamb seared, ratatouille vegetables, saffron poached potatoes
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 Brûlée 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 Dalrhona chocolate soufflé cake with a liquid chocolate center,
pistachio ice cream and candied pistachios \$13.50*

Cold fruit soup of the day with Vanilla bean ice creams \$11.50

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

