

Le Crocodile Cellar

Family Style Private Dining

\$125 Per Person

Chicken Liver Pâté

Leeks with Vinaigrette and Hazelnuts

Mushroom Pâté with Black Truffle

Fruits de Mer Supplement *add'l \$25 per person*

Entrées

Orzo Cacio e Pepe

Waldorf Salad with Walnuts, Celery and Stilton

Frisee Salad with Poached Egg and Smoked Eel

Plats Principaux

Trout "Almondine" with Wax Beans and Marconas

Roasted Chicken with Herb Jus

Steak au Poivre

served with frites and petite salade

Dessert

Profiteroles

Sticky Banana Date Pudding

Sorbet

Stationary Supplements

add'l \$20 per person

Lou Pistou Olives

Spiced Marcona Almonds

Artisanal Cheese

Bayonne Ham and Parisian Sausage

Wine Pairing

\$85 per person

Hervé Rafflin 1er Cru "L' Naturel"

White Burgundy Rully, Vincent Girardin 2017

Barolo "Serralunga d'Alba" Ettore Germano 2018



Cocktails

Spritz à le Crocodile Aperol, Italian Bitters, Orange, Dry Vermouth, Prosecco	18
Martini Amalfi Coast Gin, Cucumber Botanical Vodka, Dry Vermouth de Chambéry, Lemon Oil	19
Veracruz Tequila Blanco or Mezcal, Cucumber, Lime, Spearmint, Aloe, Habanero	19
Wythe Negroni Aged Tequila, Dry Vermouth, Bitter Bianco	19
Franklin Ave Cocktail Local Rye & Sweet Vermouth, Centerbe	21

Wine by the Glass

Sparkling

NV Champagne 1er Cru Hervé Rafflin “La Nature'l” Extra Brut	24
2020 Cava Brut Rosé Catalonia, Raventos i Blanc “Conca del Riu Anoia de Nit”	18
2021 Pét-Nat Languedoc-Roussillon, Domaine Jousset “Éxilé”	19

White

2021 Soave Classico Veneto, Italy, Prà “Otto”	16
2020 Sauvignon Blanc Reuilly, Loire Valley, Valery Renaudat “Les Lignis”	17
2020 Jacquère Savoie, Domaine des Côtes Rousses “La Pente”	18
2017 Chardonnay Rully, Bourgogne, Vincent Girardin “Vielles Vignes”	22

Rosé and Orange

2021 Rosé Txacolina Getaria, Spain, Ameztoi “Rubentis”	16
2021 Provence Rosé Côtes de Provence, Figuière “Magali”	15
2020 Grüner, Riesling, Pinot Blanc (orange) Austria, Jurtschitsch “Mon Blanc”	16
2020 Catarratto (orange) Sicily, Italy, Fabio Ferracane “Macerato”	19

Red

2020 Gamay Julié纳斯, Beaujolais, Domaine David-Beaupère “Les Trois Verres”	19
2019 Pinot Noir Menetou-Salon, La Tour Saint Martin “Pommerais”	21
2019 Cabernet/Merlot Saint-Emilion Grand Cru, Château Lassègue “Les Cadrans”	19
2020 Grenache Côtes-du-Rhône, J.L. Chave “Mon Coeur”	17

After Dinner

NV Malvasia Dulce Los Bermejos, Canary Islands	18
2010 Cadillac Secret de Château Biac <i>Semillon</i>	27

Beer Selection

Brooklyn Lager <i>Across the Street</i> 12oz 5.2%	10
Five Borough City Light <i>Brooklyn</i> 12oz 4.2%	10
Sixpoint Bengali IPA <i>Brooklyn</i> 12oz 6.6%	10
Athletic Brewing Upside Dawn Golden Ale <i>Connecticut</i> 12oz N/A	7