

Le Crocodile

Family Style Private Dining \$125 Per Person

Chicken Liver Pâté with Cassis Gelée
Leeks with Vinaigrette and Hazelnuts
Fruits de Mer Plateau

Escargot with Parsley, Pernod and Fennel
Waldorf Salad with Walnuts, Celery and Stilton

Trout “Almondine” with Pole Beans and Marconas
Roasted Chicken with Herb Jus
Veal Chop with Porcini Mushrooms, Sauce Marsala

Served with petite salade and French fries

Profiteroles
Sticky Banana Date Pudding
Sorbet

Stationary Supplements - Additional \$20 per person

Lou Pistou Olives

Spiced Marcona Almonds

Artisanal Cheese

Charcuterie: Bayonne Ham and Parisian Sausage

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Le Crocodile

Cocktails 17

Spritz à le Crocodile Aperol, Prosecco, verjus rosé, bitter bianco, lemon oil

Veracruz Tequila Blanco or Mezcal, cucumber, lime juice, spearmint, aloe vera, cayenne

Martini Amalfi Coast Gin and Cucumber Botanical Vodka, Dolin Dry Vermouth de Chambéry, lemon oil, choice of Castelvetrano olive or house-pickled onion

Double-Barreled Wheated Bourbon, Bonded Rye, honey, Peychaud's Bitters, Aperol, orange peel

Espresso Martini Vodka, Wythe blend espresso, cold brew cordial

Les Gin-Tonic Dorothy Parker Small Batch Gin *Elderflower Tonic*

Wine by the Glass

Sparkling

2020 **Pét-Nat Rosé** Lise et Bertrand Jousset "Exilé," Gaillac, Loire *Gamay & Grolleau* 16

NV **Champagne 1er Cru** Hervé Rafflin "La Nature" Extra Brut *Pinot Noir, Chardonnay, & Meunier* 22

White

2020 **Clairette** Éric Texier "Adèle," Rhône Valley 17

2019 **Sauvignon Blanc** Hervé Villemade, Touraine, Loire 15

2020 **Saumur Blanc** Château de Villeneuve *Chenin Blanc* 15

2020 **Mâcon Villages** André Bonhomme *Chardonnay* 17

Rosé and Orange

2020 **Rosé** Mas De Daumas Gassac "Guilhem" Pays De L'Hérault *Grenache blend* 13

2020 **Vermentino (orange)** Vichingo "Macerato Sulle Buccce," Tuscany 15

Red

2020 **Beaujolais** Jean-Claude Lapalu "Vieilles Vignes," *Gamay* 15

2019 **Savigny-Les-Beaune** Domaine Cornu-Camus *Pinot Noir* 20

2020 **Syrah** Domaine Romaneaux-Destezet (Hervé Souhaut), Ardèche 23

2019 **St. Georges-Saint-Émilion** Clos St. Georges, Bordeaux *Merlot & Cabernet Blend* 18

After Dinner

2010 **Cadillac** Secret de Château Biac *Semillon* 26

NV **Canary Islands** Los Bermejós *Malvasia* 16

NV **Vin de Bugey** Patrick Bottex "La Cueille," Savoie *Gamay & Poulsard* 16

Our full wine list can be viewed at lecrocodile.com/winelist

Beer Selection

Kronenbourg 1664 Lager (Draft) *Alsace* 5.0% 10

Talea Sun Up Hazy IPA (Draft) *Williamsburg* 6.5% 12

Guinness Extra Stout (Draft) *Dublin* 5.6% 12

Brooklyn Lager *Across the Street* 12oz 5.2% 10

Aval Rosé Cider *Breton* 12oz 6.0% 10