

# Le Crocodile Cellar

## Family Style Private Dining

### *For the Table*

Chicken Liver Pâté

Leeks with Vinaigrette and Hazelnuts

Mushroom Pâté with Black Truffle

Fruits de Mer Supplement *\$25 per person*

### **Entrées**

Orzo Cacio e Pepe

Waldorf Salad with Walnuts, Celery and Stilton

### **Plats Principaux**

Trout “Almondine” with Celery Root and Marcona Almonds

Roast Chicken with Herb Jus and Frites

Steak au Poivre

*served with frites and petite salade*

### **Dessert**

Profiteroles

Sticky Banana Date Pudding

Sorbet



## Cocktails

<b>Spritz au Crocodile</b> Aperol, Italian Bitters, Orange, Dry Vermouth, Prosecco	18
<b>Peach Cosmo</b> Local Vodka, Heirloom Peach & Orange Liqueurs, Cranberry, Lime	18
<b>Martini</b> Amalfi Coast Gin, Cucumber Botanical Vodka, Dry Vermouth, Lemon Oil	19
<b>Last Word</b> California Dry Gin, Finocchietto, Lime, Honey	21
<b>Coqueta</b> Tequila Blanco or Mezcal, Lime, Cucumber, Basil, Aloe, Habanero	19
<b>Wythe Negroni</b> Aged Tequila, Dry Vermouth, Bitter Bianco	19
<b>Sazerac Normande</b> Rye Whiskey, Calvados, Demerara, Bitters, Absinthe	21
<b>Midnight in Oaxaca</b> Mezcal, Amaro, Benedictine, Sweet Vermouth, Bitters	21
<b>Jack Rose</b> Australian Whiskey, Apple Brandy, Lemon, Pomegranate, Bitters	21

## Zero-Proof

<b>January Spritz</b> Non-Alcoholic Italian Aperitivo, White Verjus, Elderflower Tonic	12
<b>Jasper County</b> Roots Divino Aperitif Bianco, Grapefruit, Tonic	12
<b>Mediterranean Mint Lemonade</b> Mint, Fresh Lemon, Orange Blossom, Soda Water	11
<b>Brooklyn Best Peach Iced Tea</b> 12oz	5
<b>AL's Lager</b> 0.5% 12oz	7
<b>Athletic Brewing Run Wild IPA</b> 0.4% 12oz	7
<b>Three Spirit Blurred Vines</b> "Sharp" Sussex, UK	14
<b>Three Spirit Blurred Vines</b> "Spark" Sussex, UK	14

## Wine by the Glass

### Sparkling

<b>Pierre Brigandat</b> "Blanc de Noirs" Brut NV - Champagne, France <i>Pinot Noir</i>	25
<b>Domaine Landron</b> "Atmosphères" - NV Loire, France <i>Folle Blanche, Pinot Noir, Chardonnay</i>	16

### White

<b>Christophe Lindenlaub</b> "En équilibre" 2022 - Alsace, France <i>Riesling</i>	16
<b>Judith Beck</b> "Weissburgunder" 2023 - Burgenland, Austria <i>Weissburgunder</i>	15
<b>Domaine Couturier</b> "Bourgogne Blanc" 2023 - Burgundy, France <i>Chardonnay</i>	19
<b>Mas d'Intras</b> "Viognier" 2023 - Ardèche, France <i>Viognier</i>	15
<b>Joseph Drouhin</b> , "Meursault" 2021 - Burgundy, France <i>Chardonnay</i>	45

### Rosé and Orange

<b>Julie Benau</b> "Rosé" 2022 - Languedoc-Roussillon, France <i>Cinsault, Syrah</i>	15
<b>Pares Balta</b> "Materia Prima" Orange 2023 - Penedes, Spain <i>Xarel-lo</i>	16

### Red

<b>Domaine Delaporte</b> "Silex" Sancerre 2021 Loire, France <i>Pinot Noir</i>	22
<b>Vinos Pijoan</b> "Pobre Diabla" 2023 - Guadalupe, México <i>Garnacha, Moscatel</i>	17
<b>Clos Fornelli</b> "La Robe d'Ange" - 2023 Corsica, France <i>Sciaccarellu</i>	15
<b>Domaine de Valmengaux</b> "En Foudre" 2019 - Bordeaux, France <i>Merlot dominant</i>	20
<b>Elodie Balme</b> "Côtes-du-Rhône" 2023 - Rhône, France <i>Grenache, Syrah</i>	16

### Dessert

<b>Famille Hugel</b> "Vendange Tardive" 2015 - Alsace, France <i>Gewürztraminer</i>	25
<b>Domaine Tissot</b> Macvin Rouge 2022 - Jura, France <i>Pinot Noir</i>	16
<b>Cellier Saint Benoit</b> Vin de Paille 2015 - Jura, France <i>Poulsard, Chardonnay, Savagnin</i>	40
<b>Vinyer de la Ruca</b> "Rido" 2012 - Banyuls <i>Grenache</i>	47
<b>Domaine Courbet</b> "Château-Chalon" 2016 - Jura, France <i>Savagnin</i>	26
<b>Domaine les Conques</b> "Casa" 2007 - Rivesaltes <i>Macabeu, Grenache Gris</i>	15

## Beer Selection

<b>Kronenbourg 1664 Lager</b> (Draft) <i>Alsace</i> 5.0%	10
<b>Talea Pick Me Up Hazy IPA</b> (Draft) <i>Williamsburg</i> 16oz 6.5%	12
<b>Guinness Pub Draft Stout</b> (Draft) <i>Dublin</i> 4.2%	12
<b>Brooklyn Lager</b> <i>Across the Street</i> 12oz 5.2%	10
<b>Aval Cider Blanc</b> <i>Brittany</i> 11.2oz 5%	10