

le Crocodile

Upstairs

\$100 per guest

Hors d'oeuvres — *choice of 1 per guest*

Jonah Crab with Avocado and Yuzu Kosho
Leeks with Hazelnuts and Vinaigrette
Duck Rillettes with Amarena Cherries
Mushroom Pâté with Chanterelles
Chicken Liver Pâté with Foie Gras and Pistachio
Pâté Grand-mère with Apple Mustard
Venison Tartare with Porcini Potato Chips and Juniper
Onion Soup with Gruyère and Lardon
Escargot with Parsley, Pernod and Fennel
Petite Salade Verte with Lollo Rosso, Frisée and Fines Herbes
Waldorf Salad with Walnuts, Celery and Stilton

Plats Principaux — *choice of 1 per guest*

Omelette with Provolone Piccante, Lettuces and Frites
Squash Tagine with Olives and Pistachio Tabbouleh
Trumpet Mushrooms with Ragoût de Cèpes and Mashed Potatoes
Halibut with Shallot Beurre Blanc
Skate* Frites au Poivre
Trout “Almondine” with Haricot Verts and Marconas
Roast Chicken with Herb Jus and Frites
Coppa Steak of Pork with Savoy Cabbage and Chanterelles
Duck Leg with Satsuma Orange and Endive

* Oui, c'est du poisson

Dessert — *choice of 1 per guest*

Sticky Banana Date Pudding
Poire à la Beaujolaise
Apple Tarte Tatin
Crème Brûlée
Profiteroles
Chocolate Cake
Tarte au Citron
Sorbet
Ice Cream

Add-ons: For the Table

1 / 2 Dozen Oysters	24
Shrimp Cocktail	19
Scallops with Ginger, Parsley and Meyer Lemon (<i>2 pieces</i>)	23
Frites	9

Reminder: Masks are required to be worn whenever staff is in the room. Thank you!

WiFi network: Wythe Guest / password: Brooklyn

Cocktails 16

Negroni Sbagliato Prosecco, Campari, Cap Corse Rouge, orange wedge
Martini Amalfi Coast Gin and Cucumber Botanical Vodka, Dolin Dry Vermouth, lemon oil, choice of Castelvetrano olive or house-pickled onion
French 75 Scottish Gin or Reserve Cognac, lemon juice, sparkling wine
Veracruz Tequila Blanco or Mezcal, cucumber, lime juice, spearmint, aloe vera, cayenne
Dark & Stormy Blend of Rums, fresh ginger, lime juice, soda, Bermudan rum float
Double-Barreled Wheated Bourbon, Bonded Rye, honey, Peychaud's Bitters, Aperol, orange peel
Wythe Cocktail Bonded Rye, Carpano Antica Formula Vermouth, Fernet-Branca, lemon oil
Espresso Martini Vodka, house cold brew, Oslo "Wythe Blend" espresso

Les Gin-Tonics

Monkey 47 Schwarzwald Dry Gin *Indian Tonic*
Hendricks Gin *Cucumber Tonic*
Dorothy Parker Small Batch Gin *Elderflower Tonic*
Plymouth Gin *Aromatic Tonic*

Wine by the Glass

Sparkling

NV **Prosecco** Da Mar, Valdobbiadene *Glera* 12
2018 **Frizzante Rosso** Casa Belfi, Treviso *Raboso Piave* 15
NV **Crémant de Bourgogne** Paul Nicolle Extra Brut, Yonne *Blanc de Pinot Noir* 18

White

2018 **Riesling** Paul Blanck "Classique," Alsace 14
2017 **Verdicchio di Castelli di Jesi Classico Superiore** Pievalta *Verdicchio* 12
2018 **Cour-Cheverny** François Cazin, Loire *Romorantin* 14
2019 **Bourgogne Blanc** Olivier Leflaive, Puligny-Montrachet & Meursault *Chardonnay* 17

Rosé and Orange

2017 **Rosé** Rêve De La Mer "Caves de La Mer," Corsica *Sciaccarellu blend* 12
2018 **Vin de France** Yves Duport "Céline," Savoie *Gamay, Mondeuse, & Chardonnay* 13
2019 **Orange** Schloss Mühlenhoff "Das ist keine Orange," Rheinhessen *Müller-Thurgau blend* 14
2019 **Vin d'Alsace** Les Vins Pirouettes by Binner "Eros By David" *Pinot Gris, Riesling, & Sylvaner* 15

Red

2018 **Beaujolais-Villages** Georges Descombes *Gamay* 15
2018 **Langhe Nebbiolo** G.D. Vajra, Barolo *Nebbiolo* 16
2019 **St.-Nicholas-de-Bourgeuil (served chilled)** Sébastien David "Hurluberlu" *Cabernet Franc* 15
2016 **Montagne-Saint-Émilion** Château Maison Blanche "Les Piliers," Bordeaux *Merlot & Cabernet Franc* 15

After Dinner

NV **Malvasia Naturalmente Dulce** Los Bermejos, Lanzarote 15
1979 **Rivesaltes** L'Alchimiste "MW40" *Grenache blend* 18

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

Beer Selection

Kronenbourg 1664 (draft) *Alsace* 5.0% 10
Interboro Premiere IPA (draft) *East Williamsburg* 6.0% 10
Guinness Draught (draft) *Dublin* 4.2% 10
Brooklyn Lager *Williamsburg* 12oz 5.2% 9
Grimm Tomorrow's Special Oatmeal Stout *East Williamsburg* 16oz 5.2% 15
Aval Cider *Breton* 12oz 6.0% 10
Eric Bordelet Poire Cider *Normandy* 330ml 4.0% 12
Erdinger WeissBräu Alkoholfrei *Erding, Germany* 330ml 0.0% 7