

BALTHAZAR

RESTAURANT

HORS D'ŒUVRES

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| ONION SOUP GRATINÉE | 13.00 |
| MIXED FIELD GREENS <i>in a sherry vinaigrette</i> | 12.00 |
| BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i> | 16.00 |
| ESCARGOTS <i>in garlic butter</i> | 15.00 |
| SAFFRON RISOTTO <i>with ruby red shrimp, charred leeks, mascarpone cheese and espelette pepper</i> | 18.00 / 27.00 |
| BRANDADE DE MORUE CROQUETTES | 13.00 |
| SEAFOOD CEVICHE | 18.00 |
| STEAK TARTARE | 17.00 / 25.00 |
| WHITE ASPARAGUS WITH MORELS <i>sunny side up duck egg, dandelion greens and banyuls vinaigrette</i> | 19.00 |
| WARM GOAT CHEESE AND CARAMELIZED ONION TART | 15.00 |
| ROASTED BABY BEET SALAD <i>with endive, mache, toasted hazelnuts and fourme d'Ambert</i> | 18.00 |
| HOMEMADE ENGLISH PEA AGNOLOTTI <i>with mint, ricotta, pea shoots, pancetta and orange zest</i> | 17.00 / 26.00 |
| CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i> | 16.00 |
| GRILLED OCTOPUS <i>with green olive tapenade, ruby red grapefruit, shaved fennel and pickled cherry peppers</i> | 19.00 |
| HERITAGE PORK AND RABBIT RILLETTES <i>with pickled ramps and mustard</i> | 17.00 |

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER
LE GRAND 95.00 **LE BALTHAZAR** 145.00

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| OYSTERS | | SHELLFISH | |
| Wellfleet | half dozen 21.00 | Little Neck Clams | 15.00 |
| West Coast | P/A | Half Crab Mayonnaise | 23.00 |
| Oysters du Jour | P/A | Half Lobster | P/A |

Shrimp Cocktail 19.00

PLATS DU JOUR



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| MONDAY |
| SOFT SHELL CRAB 36.00 |
| TUESDAY |
| DOURADE GRILLADE "ROMESCO" 35.00 |
| WEDNESDAY |
| CÔTE DE VEAU 39.00 |
| THURSDAY |
| SPRING LAMB SADDLE "BOULANGER" 36.00 |
| FRIDAY |
| BOUILLABAISSE 39.00 |
| SATURDAY |
| BRAISED SHORT RIBS 38.00 |
| SUNDAY |
| HERITAGE PORK PORTERHOUSE 34.00 |

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| SAUTÉED SKATE <i>with green almonds, chickpeas, capers, lemon and cauliflower purée</i> | 27.00 |
| GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i> | 25.00 |
| ROASTED COD <i>with honey-roasted carrots, spring onions and English pea purée</i> | 34.00 |
| SEARED ORGANIC SALMON <i>with morels, ramps, fava beans and spring potato confit</i> | 35.00 |
| MOULES FRITES | 22.00 |
| GRILLED LAMB T-BONES <i>with whipped feta cheese and a chickpea, roasted pepper and merguez sausage stew</i> | 39.00 |
| HOMEMADE LINGUINE <i>with slow-cooked tomatoes, smashed black olives, pancetta and Parmesan bread crumbs</i> | 25.00 |
| PAN-ROASTED CHICKEN <i>with beet greens, chanterelles, tomato confit and potato gnocchi</i> | 34.00 |
| DUCK SHEPHERD'S PIE | 26.00 |
| STEAK AU POIVRE <i>with pommes frites and spinach</i> | 42.00 |
| SALADE NIÇOISE <i>with fresh seared tuna</i> | 25.00 |
| CRISP BERKSHIRE PORK BELLY <i>with creamy grits, oeuf meurette and roasted mushrooms</i> | 29.00 |
| STEAK FRITES <i>with maître d' butter or béarnaise sauce</i> | 36.00 |
| TUSCAN BLACK KALE, DRIED CURRANTS AND PINE NUT SOCCA <i>with spiced yogurt and arugula and herb salad</i> | 23.00 |
| DUCK CONFIT <i>with Yukon Gold potatoes, cipollini onions, wild mushrooms and frisée salad</i> | 29.00 |
| BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or béarnaise sauce</i> | 29.00 |
| GRILLED CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i> | 24.00 |
| HAMBURGER 17.00 — CHEESEBURGER 18.00 | |

PLATS POUR DEUX

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| WHOLE ROASTED FREE-RANGE CHICKEN <i>with garlic mashed potatoes and seasonal vegetables — for two</i> | 72.00 |
| SALT-ROASTED FISH <i>with saffron-almond basmati rice, bok choy and meyer lemon vin blanc — for two</i> | P/A |
| CHATEAUBRIAND RÔTI <i>with rösti potato cake and Swiss chard gratin — for two</i> | 99.00 |

ASSIETTE de FROMAGES
selection of cheeses of the day 17.00
with a glass of Warre's Warrior Port 22.75

CHEFS DE CUISINE *Riad Nasr, Lee Hanson & Shane McBride*

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Our french fries are cooked in peanut oil.

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| BREAKFAST | Mon-Fri 7:30AM 11:30AM |
| | Sat-Sun 8:00AM 9:00AM |
| BRUNCH | Sat-Sun 9:00AM 4:00PM |
| LUNCH | Mon-Fri 12:00PM 4:00PM |
| DINNER | Mon-Thu 6:00PM 12:00AM |
| | Fri-Sat 6:00PM 1:00AM |
| | Sunday 5:30PM 12:00AM |

SUGGESTED GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 6 OR MORE

Please refrain from smoking