

# BALTHAZAR

RESTAURANT

## PRIX FIXE

3-COURSE DINNER

### APPETIZERS

Soup du Jour

Butternut Squash Agnolotti  
*with pancetta, sage brown butter,  
pumpkin seeds and aged balsamic vinegar*

Balthazar Salad  
*with asparagus, haricots verts,  
fennel, ricotta salata and truffle vinaigrette*

Escargots  
*in garlic butter*

Warm Goat Cheese and  
Caramelized Onion Tart

### ENTRÉES

Homemade Pappardelle  
*with wild boar ragout, black olives and bianco sardo*

Slow-Roasted Atlantic Cod  
*with soft polenta, leeks,  
hen-of-the-woods mushrooms and bordelaise*

Pan-Roasted Organic Salmon\*  
*with lentils, root vegetables and curry yogurt*

Steak Frites\*  
*with maître d' butter or béarnaise sauce*

Duck Confit  
*with honeycrisp apples, Marcona almonds,  
roasted leeks and delicata squash*

Roasted Amish Chicken Breast  
*with Brussels sprouts, apple cider-braised onions  
and shiitake mushrooms*

## LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND\*

125.00

LE BALTHAZAR\*

175.00

OYSTERS\*

Blue Point\*      **half dozen 24.00**  
West Coast\*      **P/A**  
Oysters du Jour\*      **P/A**

SHELLFISH\*

Little Neck Clams\*      **18.00**  
Half Crab Mayonnaise      **26.00**  
Half Lobster      **P/A**  
King Crab      **P/A**

*Shrimp Cocktail 24.00*

*\*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.*

## DESSERTS

### Apple Tarte Tatin

*with crème anglaise and vanilla ice cream*

### Warm Chocolate Cake

*with white chocolate ice cream*

### Caramelized Banana Ricotta Tart

*with banana ice cream*

### Pavlova

*baked meringue with warm seasonal berries*

### Lemon and Mascarpone Mousse

*with blackberry coulis and caramelized filo*

### Homemade Ice Creams and Sorbets

### Chocolate Pot De Crème

*with toasted coconut cookies*

### Orange and Sour Cream Cheesecake

*with Cara Cara orange, raspberries  
and a blood orange reduction*

### Crème Brûlée

### Profiteroles

*with vanilla ice cream and chocolate sauce*

### Strawberry Shortcake

*with local strawberries, crème fraîche shortcake,  
strawberry jam and Chantilly cream*

### Balthazar Bakery Tarte du Jour

## ASSIETTE *de* FROMAGES

*selection of cheeses of the day 19.00*

*with a glass of Bin 27 Port 24.75*

## *Anèri Coffee and Espresso*

Hot Teas	5.50	Iced Tea/Coffee	5.50
Café Américain	5.50	Espresso	5.75
Café au Lait	5.75	Cappuccino	5.75
Hot Chocolate	5.00	Citron Pressé	5.00

*Pastry Chef:* ANDY GOMEZ