

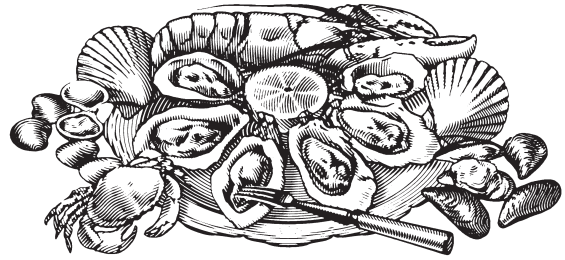
# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

- MIXED FIELD GREENS *in a sherry vinaigrette* ..... 14.00
- BALTHAZAR SALAD *with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette* ..... 18.00
- SEAFOOD CEVICHE ..... 22.00
- STEAK TARTARE\* ..... 22.00 / 30.00
- FRISÉE AUX LARDONS\* *chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg* ..... 19.00
- WARM GOAT CHEESE AND CARAMELIZED ONION TART ..... 19.00
- ROASTED BABY BEETS SALAD *with endive, mâche, toasted hazelnuts and Fourme d'Ambert* ..... 20.00
- OCTOPUS CARPACCIO *with romesco sauce, caper berries, espelette pepper and arugula* ..... 19.00
- CHICKEN LIVER AND FOIE GRAS MOUSSE *with red onion confit and grilled country bread* ..... 20.00

## LE BAR A HÛÎTRES



### PLATEAUX DE FRUITS DE MER

**LE GRAND\*** 125.00      **LE BALTHAZAR\*** 175.00

OYSTERS*		SHELLFISH*	
Blue Point*	half dozen 24.00	Little Neck Clams*	18.00
West Coast*	P/A	Half Crab Mayonnaise	26.00
Oysters du Jour*	P/A	Half Lobster	P/A
		King Crab	P/A

*Shrimp Cocktail 24.00*

## ENTRÉES

- GRILLED DORADE *with roasted baby carrots, Castelventrano olives and salsa verde* ..... 36.00
- PAN-ROASTED ORGANIC SALMON\* *with pomegranate and mint tabbouleh and a lemon-coriander yogurt* ..... 39.00
- GRILLED CHICKEN PAILLARD *with frisée, tomato confit and shaved Parmesan* ..... 29.00
- HOMEMADE LINGUINI *with gulf shrimp, garlic confit, lemon zest, chili oil and basil bread crumbs* ..... 34.00
- STEAK AU POIVRE\* *with spinach and pommes frites* ..... 47.00
- SALADE NIÇOISE\* *with fresh seared tuna and marinated tomatoes* ..... 31.00
- STEAK FRITES\* *with maître d' butter or béarnaise sauce* ..... 41.00
- GRILLED EGGPLANT STEAK *with corn, tomato-cashew relish and chimichurri* ..... 26.00
- DUCK CONFIT *with roasted leeks, butterball potatoes and spring mushrooms* ..... 35.00
- BALTHAZAR BURGER\* ..... 22.00
- À CHEVAL\* ..... 23.00
- BALTHAZAR CHEESEBURGER\* ..... 23.00

**ASSIETTE de FROMAGES**  
*selection of cheeses of the day  
with a glass of Bin 27 Port*

CHEF DE CUISINE *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.