

# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

ONION SOUP GRATINÉE	16.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	14.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	18.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	19.00
ESCARGOTS <i>in garlic butter</i>	21.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	23.00
CARAMELIZED BANANA TARTINE <i>with Nutella, salted peanuts and mint on toasted Balthazar boule</i>	14.00
STEAK TARTARE*	22.00 / 30.00
ROASTED BABY BEETS SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</i>	20.00
SEAFOOD CEVICHE	22.00
FRUIT SALAD	14.00

## Hangover Drinks

<b>RAMOS FIZZ*</b> 17.00
<i>Gin, Lemon and Lime Juice, Milk and Egg White</i>
<b>OYSTER MARY*</b> 17.00
<i>Vodka, Clamato Juice, Tabasco and Lemon Juice</i>
<b>CHAMPAGNE PICK-ME-UP</b> 17.00
<i>Champagne, Hennessy V.S., Orange Juice and Grenadine</i>
<b>KIR ROSÉ</b> 16.00
<i>Rosé, Grapefruit Liqueur and Gin</i>

## Le Panier 24.00

a basket of freshly *baked breads* and *pastries* from our bakery

## Pâtisserie

PAIN AU CHOCOLAT	4.75
TARTINE	4.50
BRIOCHE	4.75
MONKEY BREAD	5.75
CROISSANT AUX AMANDES	4.75
SCONE	5.25
CINNAMON BUN	4.50
STICKY BUN	5.00

## ENTRÉES

SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	31.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	29.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach walnut and lentil salad</i>	31.00
PAN-ROASTED ORGANIC SALMON* <i>with pomegranate and mint tabbouleh and a lemon-coriander yogurt</i>	39.00
MACARONI AU GRATIN <i>with bacon</i>	21.00
SOUR CREAM HAZELNUT WAFFLES <i>with warm berries</i>	22.00
HOMEMADE PAPPARDELLE <i>with Colorado lamb ragu, ricotta, mint and black olive breadcrumbs</i>	34.00
APPLE CINNAMON PANCAKES <i>with maple syrup</i>	21.00
BRIOCHE FRENCH TOAST <i>with smoked bacon</i>	23.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	41.00
BEEF STROGANOFF <i>with buttered noodles</i>	27.00
MOULES FRITES	28.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	20.00
BALTHAZAR BURGER*	22.00
À CHEVAL*	23.00
BALTHAZAR CHEESEBURGER*	23.00

## LES ŒUFS\*

EGGS FLORENTINE* <i>poached eggs with spinach, artichoke hearts, béchamel sauce and Parmesan</i>	26.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon and hollandaise with homefries</i>	28.00
EGGS MEURETTE* <i>poached eggs in a red wine sauce with mushrooms and bacon lardons</i>	27.00
RATATOUILLE OMELETTE*	22.00
AVOCADO AND POACHED EGGS ON TOAST* <i>with tomato-jalapeño salsa</i>	24.00
CORNED BEEF HASH AND EGGS*	23.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise</i>	30.00
SCRAMBLED EGGS IN PUFF PASTRY <i>with wild mushrooms and asparagus</i>	29.00
EGGS ANY STYLE*	21.00

## LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND\* 125.00

LE BALTHAZAR\* 175.00

OYSTERS\*

Blue Point* <b>half dozen</b>	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

## LES GARNITURES

11.50

POMMES FRITES
HARICOTS VERTS
SAUTÉED SPINACH
ASPARAGUS
SAUTÉED MUSHROOMS

## ASSIETTE de FROMAGES

selection of cheeses of the day 19.00  
with a glass of Bin 27 Port 24.75

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	4:30PM
DINNER	Mon-Thu	5:30PM	12:00AM
	Fri-Sat	5:30PM	1:00AM
	Sunday	5:30PM	12:00AM

EXECUTIVE CHEF Dan Silverman

*Our french fries are cooked in peanut oil.*

*\*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.*