

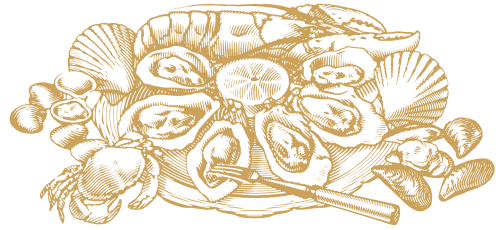
BALTHAZAR

~ 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
ESCARGOTS <i>in garlic butter</i>	21.00
PECONIC BAY SCALLOP RISOTTO <i>with orange-fennel butter and Romanesco cauliflower</i>	24.00 / 32.00
SEAFOOD CEVICHE	22.00
STEAK TARTARE*	22.00 / 30.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	19.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00
ROASTED BABY BEETS SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</i>	20.00
OCTOPUS CARPACCIO <i>with romesco sauce, caper berries, espelette pepper and arugula</i>	19.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	20.00

LE BAR A HUÎTRES



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

PLATS DU JOUR



MONDAY
 COU D'AGNEAU
 BRAISE
 38.00

TUESDAY
 COQUILLES
 ST JACQUES
 "TABOULÉ D'HIVER"
 40.00

WEDNESDAY
 SALMON KOULIBIAC
 36.00

THURSDAY
 COQ AU VIN
 31.00

FRIDAY
 BOUILLABAISSE
 46.00

SATURDAY
 BRAISED SHORT RIBS
 40.00

SUNDAY
 VEAL SCHNITZEL
 39.00

ENTRÉES

PAN-ROASTED CAPE COD MERLU <i>with white beans, chorizo soffrito, roasted peppers, parsley and scallions</i>	36.00
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
MOULES FRITES	28.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	29.00
HOMEMADE PAPPARDELLE <i>with Colorado lamb ragu, ricotta, mint and black olive breadcrumbs</i>	34.00
ROASTED AMISH CHICKEN BREAST <i>with couscous, preserved lemon, green olives and Moroccan carrot salad</i>	30.00
STEAK AU POIVRE* <i>with spinach and pommes frites</i>	47.00
SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	31.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	41.00
"TARTE D'HIVER" <i>winter greens, caramelized onions, black olives, red cress, shaved fennel and pecorino</i>	26.00
DUCK CONFIT <i>with braised red cabbage and figs, frisée and a pistachio aillade</i>	35.00
BALTHAZAR BURGER*	22.00
À CHEVAL*	23.00
BALTHAZAR CHEESEBURGER*	23.00

PLATS POUR DEUX

WHOLE ROASTED FREE-RANGE CHICKEN <i>with English peas, fava beans, parmesan gnocchi, and Madeira chicken jus — for two</i>	73.00
CÔTE DE BOEUF* <i>with broccoli rabe, Balthazar onion rings, Lyonnaise potatoes and bordelaise sauce — for two</i>	145.00

LES GARNITURES 11.50

POMMES FRITES	POMME PURÉE
HARICOTS VERTS	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	ASPARAGUS

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.