

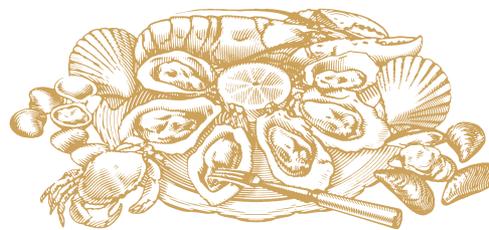
# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

ONION SOUP GRATINÉE	15.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	13.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	17.00
ESCARGOTS <i>in garlic butter</i>	20.00
ENGLISH PEA RISOTTO <i>with ruby red shrimp, lemon confit and mascarpone</i>	22.00 / 31.00
BRANDADE DE MORUE	15.00
SEAFOOD CEVICHE	20.00
STEAK TARTARE	21.00 / 29.00
FRISÉE AUX LARDONS <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	18.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00
ROASTED BABY BEET SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</i>	19.00
HOMEMADE CORN AND RICOTTA AGNOLOTTI <i>with lobster, spinach and tarragon brown butter</i>	23.00 / 32.00
GRILLED OCTOPUS <i>with pickled fennel, charred leeks, chickpea sprouts and romesco sauce</i>	16.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	19.00

## LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER  
**LE GRAND** 120.00      **LE BALTHAZAR** 175.00

OYSTERS		SHELLFISH	
Blue Point	half dozen 23.00	Little Neck Clams	17.00
West Coast	P/A	Half Crab Mayonnaise	25.00
Oysters du Jour	P/A	Half Lobster	P/A
		King Crab	P/A

*Shrimp Cocktail* 23.00

## ENTRÉES

SAUTÉED SKATE <i>with summer beans, radish, marcona almonds and spring onion soubise</i>	30.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut and lentil salad</i>	30.00
GRILLED DORADE <i>with roasted baby carrots, Castelvetrano olives and salsa verde</i>	35.00
PAN-ROASTED ORGANIC SALMON <i>with asparagus, chanterelles, new potatoes and lobster beurre blanc</i>	39.00
MOULES FRITES	27.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	28.00
GRILLED LAMB T-BONES <i>garlic scape and piquillo pepper tabbouleh with coriander-mint yogurt</i>	42.00
HOMEMADE FETTUCCINI <i>with broccoli rabe pesto, artichokes, shitake mushrooms and parmesan bread crumbs</i>	32.00
DUCK SHEPHERD'S PIE	30.00
ROASTED AMISH CHICKEN BREAST <i>with creamy polenta, broccoli rabe and fig jus</i>	29.00
COQ AU VIN <i>with smoked bacon, pearl onions and truffled basmati rice</i>	30.00
STEAK AU POIVRE <i>with spinach and pommes frites</i>	45.00
SALADE NIÇOISE <i>with fresh seared tuna and marinated tomatoes</i>	30.00
STEAK FRITES <i>with Maître D' butter or Béarnaise sauce</i>	39.00
MUSHROOM AND SWISS CHARD TART <i>with goat cheese and pea shoots</i>	25.00
DUCK CONFIT <i>with Yukon Gold potatoes, cipollini onions, wild mushrooms and frisée</i>	33.00
BALTHAZAR BURGER	20.00
À CHEVAL	21.00
BALTHAZAR CHEESEBURGER	21.00

## PLATS POUR DEUX

WHOLE ROASTED FREE-RANGE CHICKEN <i>with garlic mashed potatoes and seasonal vegetables — for two</i>	72.00
CÔTE DE BOEUF <i>with Balthazar onion rings and fingerling potatoes roasted with onions, bacon and garlic confit — for two</i>	138.00

## LES GARNITURES 10.50

POMMES FRITES	POMME PURÉE
HARICOTS VERTS	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	ASPARAGUS

## PLATS DU JOUR



<b>MONDAY</b> HALIBUT WITH RATATOUILLE 42.00
<b>TUESDAY</b> CUISSÉ DE LAPIN "PROVENÇALE" 39.00
<b>WEDNESDAY</b> SOLE EN PAPILOTE 39.00
<b>THURSDAY</b> BLANQUETTE D'AGNEAU 37.00
<b>FRIDAY</b> BOUILLABAISSE 45.00
<b>SATURDAY</b> BRAISED SHORT RIBS 39.00
<b>SUNDAY</b> HOMARD GRILLÉ 39.00

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

CHEF DE CUISINE Shane McBride

*Our french fries are cooked in peanut oil.*