

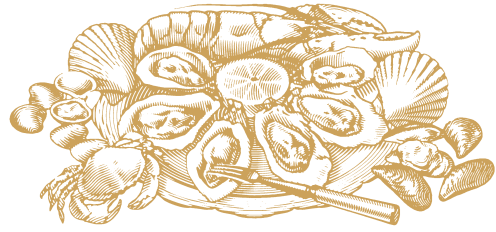
BALTHAZAR

~ 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
ENGLISH PEA RISOTTO <i>with colossal crab, mascarpone cheese and pea shoots</i>	23.00 / 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

ENTRÉES

GRILLED DORADE <i>with roasted baby carrots, Castelventrano olives and salsa verde</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 LINGUINI <i>with gulf shrimp, garlic confit, lemon zest, chili oil and basil bread crumbs</i>	34.00
ROASTED AMISH CHICKEN BREAST <i>with asparagus, fava beans, chanterelle mushrooms and polenta</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
GRILLED EGGPLANT STEAK <i>with corn, tomato-cashew relish and chimichurri</i>	26.00
DUCK CONFIT <i>with roasted leeks, butterball potatoes and spring mushrooms</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

PLATS DU JOUR



MONDAY
LAPIN A LA MOUTARDE
38.00

TUESDAY
ARCTIC CHAR "ALMONDINE"
35.00

WEDNESDAY
SOFT SHELL CRAB "BLT"
P/A

THURSDAY
BLANQUETTE DE VOLAILLE
31.00

FRIDAY
BOUILLABAISSE
46.00

SATURDAY
BRAISED SHORT RIBS
40.00

SUNDAY
VEAL SCHNITZEL
39.00

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

CHEF DE CUISINE *Shane McBride*

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.*