

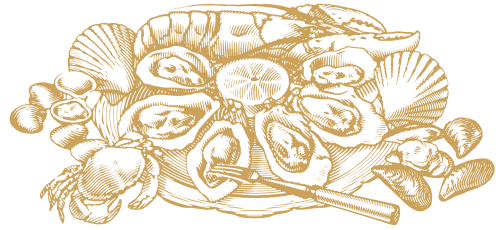
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	15.00
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>	20.00
SEAFOOD CEVICHE	22.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	19.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	18.00
ROASTED BABY BEETS SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</i>	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
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	21.00

LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER	
LE GRAND* 125.00	LE BALTHAZAR* 175.00
OYSTERS*	
Blue Point* half dozen 24.00	SHELLFISH
West Coast* P/A	Little Neck Clams* 18.00
Oysters du Jour* P/A	Half Crab Mayonnaise 26.00
	Half Lobster P/A
	King Crab P/A

Shrimp Cocktail 24.00

ENTRÉES

PAN-ROASTED ORGANIC SALMON* <i>with pomegranate and mint tabbouleh and a lemon-coriander yogurt</i>	38.00
MOULES FRITES	28.00
MACARONI AU GRATIN <i>with bacon</i>	20.00
HOMEMADE PAPPARDELLE <i>with Colorado lamb ragu, ricotta, mint and black olive breadcrumbs</i>	34.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	40.00
DUCK CONFIT <i>with braised red cabbage and figs, frisée and a pistachio aillade</i>	35.00
STEAK AU POIVRE* <i>with spinach and pommes frites</i>	46.00
BEEF STROGANOFF <i>with buttered noodles</i>	26.00
"TARTE D'HIVER" <i>winter greens, caramelized onions, black olives, red cress, shaved fennel and pecorino</i>	26.00
BALTHAZAR BURGER*	21.00
À CHEVAL*	22.00
BALTHAZAR CHEESEBURGER*	22.00
OMELETTE* <i>with pommes frites and fines herbes</i>	20.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon and hollandaise with pommes frites</i>	24.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise</i>	25.00

SALADES ET SANDWICHES

SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	30.00
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>	30.00
ROAST LAMB SANDWICH <i>with grilled vegetables, arugula and harissa mayonnaise</i>	19.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	20.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon and mayonnaise, served with pommes frites</i>	23.00
ROASTED EGGPLANT SANDWICH <i>with peperonata, arugula and shaved Parmesan on rosemary ciabatta bread</i>	17.00

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

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.