

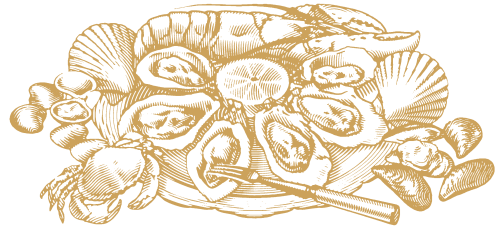
BALTHAZAR

~ 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 shrimp, mascarpone cheese and pea shoots</i>	25.00 / 34.00
HEIRLOOM TOMATO AND WATERMELON SALAD <i>with marinated feta cheese, pickled red onion, basil seeds and Banyuls vinaigrette</i>	18.00
SEAFOOD CEVICHE	21.00
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
HOMEMADE CORN AND RICOTTA AGNOLOTTI <i>with crab, spinach and tarragon brown butter</i>	23.00 / 32.00
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

SAUTÉED SKATE <i>with summer beans, radish, toasted pistachios and onion soubise</i>	30.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut and lentil salad</i>	31.00
SLOW-ROASTED ATLANTIC COD <i>with soft polenta, leeks, hen-of-the-woods mushrooms and bordelaise</i>	36.00
PAN-ROASTED ORGANIC SALMON* <i>with ratatouille, black olive tapenade and chickpea purée</i>	39.00
MOULES FRITES	28.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	29.00
GRILLED LAMB T-BONES* <i>with garlic scapes, piquillo pepper tabbouleh and coriander-mint yogurt</i>	42.00
HOMEMADE LINGUINI <i>with Maine lobster, slow-roasted tomatoes, basil bread crumbs and lobster jus</i>	35.00
DUCK SHEPHERD'S PIE	31.00
ROASTED AMISH CHICKEN BREAST <i>with asparagus, Parmesan gnocchi and chanterelle mushrooms</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
MUSHROOM AND SWISS CHARD TART <i>with goat cheese and pea shoots</i>	26.00
DUCK CONFIT <i>with apricots, Persian cucumber, Marcona almonds and arugula salad finished with pickled apricot vinaigrette</i>	35.00
BALTHAZAR BURGER*	21.00
À CHEVAL*	22.00
BALTHAZAR CHEESEBURGER*	22.00

PLATS POUR DEUX

WHOLE ROASTED FREE-RANGE CHICKEN <i>with garlic mashed potatoes and seasonal vegetables — for two</i>	73.00
CÔTE DE BOEUF* <i>with Balthazar onion rings and fingerling potatoes roasted with onions, bacon and garlic confit — for two</i>	140.00

LES GARNITURES 11.50

POMMES FRITES	POMME PURÉE
HARICOTS VERTS	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	ASPARAGUS

PLATS DU JOUR



MONDAY

PORK CHOP
 "GRILLADE"
 39.00



TUESDAY

WILD STRIPED BASS
 "MAQUE CHOUX"
 38.00



WEDNESDAY

HALIBUT EN
 PAPILOTE
 41.00



THURSDAY

DORADE GRILLÉE
 41.00



FRIDAY

BOUILLABAISSE
 46.00



SATURDAY

BRAISED SHORT RIBS
 40.00



SUNDAY

HOMARD GRILLÉ
 40.00

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.