

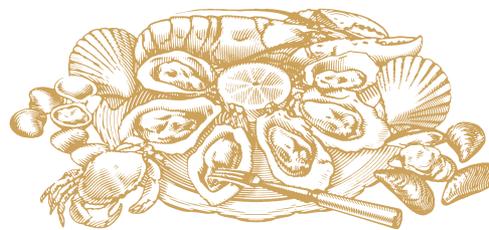
# BALTHAZAR

~ 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
LOBSTER RISOTTO <i>with black truffle, cauliflower cream and chives</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
BUTTERNUT SQUASH AGNOLOTTI <i>with pancetta, sage brown butter, pumpkin seeds and aged balsamic vinegar</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 raisins, capers, toasted pistachios and celery root purée</i>	31.00
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 lentils, root vegetables and curry yogurt</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 flageolet beans, merguez sausage, roasted peppers and salsa verde</i>	42.00
HOMEMADE PAPPARDELLE <i>with wild boar ragoût, black olives and bianco sardo</i>	34.00
DUCK SHEPHERD'S PIE	31.00
ROASTED AMISH CHICKEN BREAST <i>with Brussels sprouts, apple cider-braised onions and shiitake mushrooms</i>	29.00
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 honeycrisp apples, Marcona almonds, roasted leeks and delicata squash</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 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

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

CHEF DE CUISINE Shane McBride

## PLATS DU JOUR



**MONDAY**  
 PORK CHOP  
 "CALVADOS"  
 43.00

**TUESDAY**  
 LAMB SHANK  
 DAUBE  
 40.00

**WEDNESDAY**  
 SALMON  
 KOULIBIAC  
 40.00

**THURSDAY**  
 DORADE GRILLÉE  
 41.00

**FRIDAY**  
 BOUILLABAISSE  
 46.00

**SATURDAY**  
 BRAISED SHORT RIBS  
 40.00

**SUNDAY**  
 COQ AU VIN  
 32.00

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.