

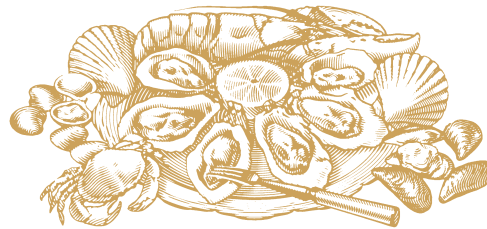
BALTHAZAR

~ 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
BUTTERNUT SQUASH AGNOLOTTI <i>with pancetta, sage brown butter, pumpkin seeds and aged balsamic vinegar</i>	22.00 / 31.00
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 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

PAN-ROASTED ORGANIC SALMON* <i>with lentils, root vegetables and curry yogurt</i>	38.00
SLOW-ROASTED ATLANTIC COD <i>with soft polenta, leeks, hen-of-the-woods mushrooms and bordelaise</i>	35.00
MOULES FRITES	28.00
MACARONI AU GRATIN <i>with bacon</i>	20.00
HOMEMADE PAPPARDELLE <i>with wild boar ragoût, black olives and bianco sardo</i>	33.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	40.00
ROASTED AMISH CHICKEN BREAST <i>with Brussels sprouts, apple cider-braised onions and shitake mushrooms</i>	28.00
DUCK CONFIT <i>with honeycrisp apples, Marcona almonds, roasted leeks and delicata squash</i>	34.00
STEAK AU POIVRE* <i>with spinach and pommes frites</i>	46.00
MUSHROOM AND SWISS CHARD TART <i>with goat cheese and pea shoots</i>	25.00
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>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

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-Thu	5:30PM	12:00AM
	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
 BOUILLABAISSÉ
 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.