

BALTHAZAR

RESTAURANT

PRIX FIXE

3-COURSE DINNER

APPETIZERS

Soup du Jour

Octopus Carpaccio
*with romesco sauce, caper berries,
espelette pepper and arugula*

Balthazar Salad
*with asparagus, haricots verts,
fennel, ricotta salata and truffle vinaigrette*

Escargots
in garlic butter

Warm Goat Cheese and
Caramelized Onion Tart

ENTRÉES

Homemade Linguini
*with gulf shrimp, garlic confit, lemon zest,
chili oil and basil bread crumbs*

Pan-Roasted Organic Salmon*
*with pomegranate and mint tabbouleh
and a lemon-coriander yogurt*

Steak Frites*
with maître d' butter or béarnaise sauce

Duck Confit
*with roasted leeks, butterball potatoes
and spring mushrooms*

Roasted Amish Chicken Breast
*with asparagus, fava beans,
chanterelle mushrooms and polenta*

LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND*

125.00

LE BALTHAZAR*

175.00

OYSTERS*

Blue Point*	half dozen	24.00
West Coast*		P/A
Oysters du Jour*		P/A

SHELLFISH*

Little Neck Clams*	18.00
Half Crab Mayonnaise	26.00
Half Lobster	P/A
King Crab	P/A

Shrimp Cocktail 24.00

**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.

Our french fries are cooked in peanut oil.