

# BALTHAZAR

RESTAURANT

## PRIX FIXE

3-COURSE DINNER

### APPETIZERS

Soup du Jour

Grilled Spanish Octopus

*with sauce vierge, pickled chili,  
radish 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 Sweet Pea Agnolotti

*with Maine lobster, ricotta, mint and pea shoots*

Pan-Roasted Organic Salmon\*

*with citrus glazed endive and sauce Maitaise*

Steak Frites\*

*with maître d' butter or béarnaise sauce*

Duck Confit

*with braised red cabbage and figs, frisée  
and pistachio aillade*

Roasted Amish Chicken Breast

*with couscous, preserved lemon,  
green olives and Moroccan carrot salad*

## LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND\*

120.00

LE BALTHAZAR\*

170.00

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.*