

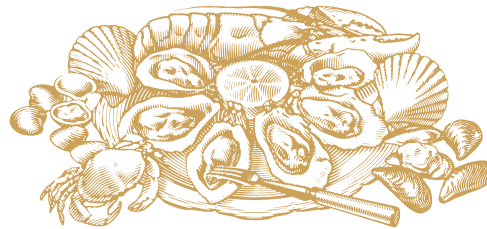
BALTHAZAR

~ 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
ASPARAGUS AND MOREL RISOTTO <i>with fava beans and ramp butter</i>	24.00 / 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 BEET SALAD <i>with haricots verts, mâche, Fourme d'Ambert and walnut vinaigrette</i>	20.00
GRILLED SPANISH OCTOPUS <i>with sauce vierge, pickled chili, radish and arugula</i>	21.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	20.00

LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER
LE GRAND* 120.00 **LE BALTHAZAR*** 170.00

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-SEARED SKATE <i>with Savoy cabbage, sherry vinegar sauce, scallions and chives</i>	36.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut and lentil salad</i>	31.00
PAN-ROASTED ORGANIC SALMON* <i>with roasted asparagus and tomato-fennel sauce</i>	39.00
MOULES FRITES	28.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	29.00
HOMEMADE SWEET PEA AGNOLOTTI <i>with Maine lobster, ricotta, mint and pea shoots</i>	26.00 / 34.00
ROASTED AMISH CHICKEN BREAST <i>with couscous, preserved lemon, green olives and Moroccan carrot salad</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
"TARTE DU PRINTEMPS" <i>spring greens, caramelized onions, black olives, red cress, shaved fennel and pecorino</i>	26.00
DUCK CONFIT <i>with farro, sweet corn, dried cherries, spiced peach chutney and frisée</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 twice baked potatoes stuffed with wild mushrooms and leeks, Madeira chicken jus — for two</i>	73.00
CÔTE DE BOEUF* <i>with broccoli rabe, Balthazar onion rings, Lyonnaise potatoes and bordelaise sauce — for two</i>	145.00

PLATS DU JOUR



MONDAY
 CÔTES D'AGNEAU
 GRILLÉE
 46.00

TUESDAY
 COQUILLES
 ST JACQUES
 "BARIGOULE"
 41.00

WEDNESDAY
 SOFT SHELL CRABS
 MEUNIÈRE
 40.00

THURSDAY
 POULET À LA
 NORMANDE
 32.00

FRIDAY
 BOUILLABAISSE
 47.00

SATURDAY
 BRAISED SHORT RIBS
 41.00

SUNDAY
 CÔTE DE PORC RÔTI
 41.00

LES GARNITURES 12.50

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
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

EXECUTIVE CHEF Dan Silverman

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.*