

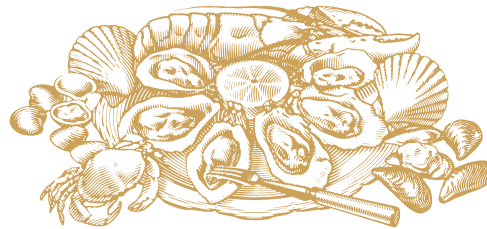
# BALTHAZAR

~ 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 CHANTERELLE 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 HUÎTRES



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

<b>OYSTERS*</b>		<b>SHELLFISH</b>	
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*

## 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

## 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

## LES GARNITURES 12.50

POMMES FRITES	POMME PURÉE
HARICOTS VERTS	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	ASPARAGUS

<b>BREAKFAST</b>	Mon-Fri 7:30AM 11:30AM
	Sat-Sun 8:00AM 9:00AM
<b>BRUNCH</b>	Sat-Sun 9:00AM 4:00PM
<b>LUNCH</b>	Mon-Fri 12:00PM 4:30PM
<b>DINNER</b>	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.*