

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 Lobster and Tomato Linguine

with Maine lobster, slow-roasted tomatoes and basil

Pan-Roasted Organic Salmon*

with roasted asparagus and tomato-fennel sauce

Steak Frites*

with maître d' butter or béarnaise sauce

Duck Confit

*with farro, sweet corn, dried cherries,
spiced peach chutney and frisée*

Roasted Amish Chicken Breast

*with summer squash, cherry tomatoes,
chanterelles and Marcona almonds*

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.