

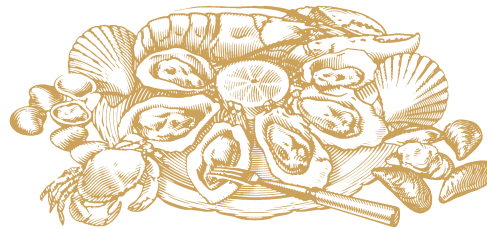
BALTHAZAR

~ 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
BUTTERNUT SQUASH RISOTTO <i>with speck, rosemary and Parmesan</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

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 CHATHAM COD <i>with leeks, Jerusalem artichokes and sauce Américaine</i>	36.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut and lentil salad</i>	31.00
PAN-ROASTED ORGANIC SALMON* <i>Brussels sprouts, wild mushrooms, creamy polenta and red wine sauce</i>	39.00
MOULES FRITES	28.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	29.00
HOMEMADE LOBSTER AND TOMATO LINGUINE <i>Maine lobster, slow-roasted tomatoes and basil</i>	26.00 / 34.00
ROASTED AMISH CHICKEN BREAST <i>with wild mushrooms, pearl onions, cannellini beans and bacon</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 D'HIVER" <i>winter greens, caramelized onions, black olives, red cress, shaved fennel and pecorino</i>	26.00
DUCK CONFIT <i>with braised Savoy cabbage, chestnuts and green apple chutney</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 GRILLED MEDITERRANEAN DORADE 41.00
WEDNESDAY BACON-WRAPPED MONKFISH 39.00
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.*