

BALTHAZAR

RESTAURANT

PRIX FIXE

3-COURSE DINNER

APPETIZERS

Soup du Jour

Grilled Spanish Octopus
*with harissa, black garlic, arugula,
tangerine and olives*

Balthazar Salad
*with asparagus, haricots verts,
fennel, ricotta salata and truffle vinaigrette*

Escargots
in garlic butter

Warm Goat Cheese and
Caramelized Onion Tart

ENTRÉES

Butternut Squash Agnolotti
*with short rib sugo, celery root, leek,
basil and Parmesan*

Pan-Roasted Organic Salmon*
*with Brussels sprouts, wild mushrooms,
creamy polenta and red wine sauce*

Steak Frites*
with maître d' butter or béarnaise sauce

Duck Confit à l'Orange
*with buttered leeks, fennel, spinach,
kumquat mandarin chutney and sauce à l'orange*

Roasted Amish Chicken Breast
*with wild mushrooms, pearl onions,
cannellini beans and bacon*

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.*