

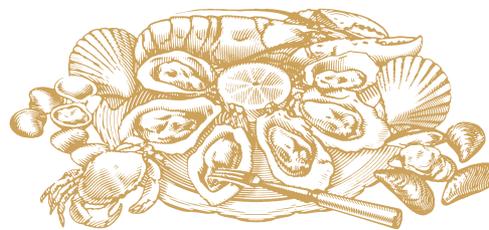
BALTHAZAR

~ 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
MUSHROOM RISOTTO <i>roasted maitake, cremini, and king oyster mushrooms with pancetta, arugula, Gruyère and sherry</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
BURRATA SALAD <i>with baby beets, rhubarb, strawberries, cherry tomatoes, radicchio and balsamic</i>	18.00
GRILLED SPANISH OCTOPUS <i>with harissa, black garlic, arugula, tangerine and olives</i>	23.00
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

PLATS DU JOUR



MONDAY
CÔTES D'AGNEAU
GRILLÉE
46.00

TUESDAY
SOFTSHELL CRAB
REMOULADE
37.00

WEDNESDAY
MAGRET DE CANARD
AUX ABRICOTS
37.00

THURSDAY
FILET DE FLÉTAN
38.00

FRIDAY
BOUILLABAISSE
47.00

SATURDAY
BRAISED SHORT RIBS
41.00

SUNDAY
CÔTE DE PORC RÔTI
41.00

ENTRÉES

BRANZINO PROVENÇAL <i>with roasted fennel, charred eggplant, marble potatoes, Castelvetrano olives, tomato confit and balsamic vinaigrette</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 sweet corn, fava beans, cherry tomato succotash and verjus blanc</i>	39.00
PETIT STEAK* <i>with pommes frites, tomato provençal and bordelaise</i>	28.00
MOULES FRITES	28.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	29.00
BUTTERNUT SQUASH AGNOLOTTI <i>with short rib sugo, celery root, leek, basil and Parmesan</i>	19.00 / 28.00
ROASTED AMISH CHICKEN BREAST <i>with morel mushrooms, asparagus, spring onions and creamy garlic polenta</i>	32.00
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 À L'ORANGE <i>with buttered leeks, fennel, spinach, kumquat mandarin chutney and sauce à l'orange</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 pomme purée, roasted sunchoke, apples and baby vegetables, 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

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	5:00PM
DINNER	Mon-Thu	5:00PM	12:00AM
	Friday	5:00PM	1:00AM
	Saturday	5:30PM	1:00AM
	Sunday	5:30PM	12:00AM

Our french fries are cooked in peanut oil.

EXECUTIVE CHEF Livio Felardo