

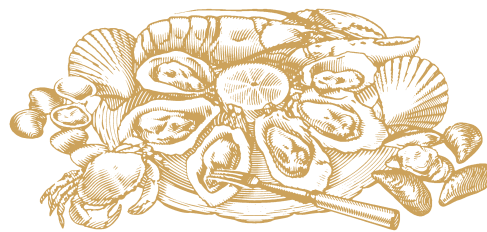
# BALTHAZAR

~ 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
RUBY RED SHRIMP RISOTTO <i>with summer tomatoes, arugula, and lemon</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
HEIRLOOM TOMATO AND WATERMELON SALAD <i>with mint, feta, and white balsamic</i>	22.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	20.00

## LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER	
<b>LE GRAND*</b> 120.00	<b>LE BALTHAZAR*</b> 170.00
<b>OYSTERS*</b>	<b>SHELLFISH</b>
Blue Point* <b>half dozen 24.00</b>	Little Neck Clams* <b>18.00</b>
West Coast* <b>P/A</b>	Half Crab Mayonnaise <b>26.00</b>
Oysters du Jour* <b>P/A</b>	Half Lobster <b>P/A</b>
	King Crab <b>P/A</b>

Shrimp Cocktail 24.00

## PLATS DU JOUR



<b>MONDAY</b> CÔTES D'AGNEAU GRILLÉE 46.00
<b>TUESDAY</b> SOFTSHELL CRAB REMOULADE 37.00
<b>WEDNESDAY</b> MAGRET DE CANARD AUX ABRICOTS 37.00
<b>THURSDAY</b> FILET DE FLÉTAN 38.00
<b>FRIDAY</b> BOUILLABAISSE 47.00
<b>SATURDAY</b> BRAISED SHORT RIBS 41.00
<b>SUNDAY</b> 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
CORN TORTELLINI <i>sungold tomatoes, chanterelle mushrooms, fava beans, aged pecorino</i>	17.00 / 33.00
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
ROASTED SEASONAL VEGETABLES <i>with dried fruit and quinoa salad, eggplant tahini, and lemon</i>	25.00
DUCK CONFIT <i>buttered leeks, fennel, spinach, roasted nectarine-peach chutney</i>	33.00
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

<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 5:00PM
<b>DINNER</b>	Mon-Thu 5:00PM 12:00AM
	Friday 5:00PM 1:00AM
	Saturday 5:30PM 1:00AM
	Sunday 5:30PM 12:00AM

EXECUTIVE CHEF Livio Velardo

*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.*