

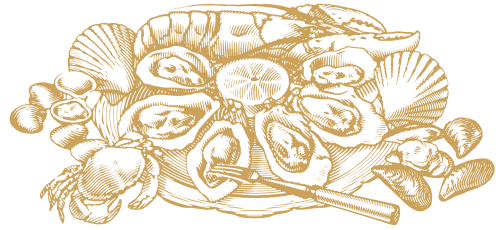
# BALTHAZAR

~ 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>  | 20.00         |
| SEAFOOD CEVICHE  | 22.00         |
| CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>              | 19.00         |
| WARM GOAT CHEESE AND CARAMELIZED ONION TART  | 18.00         |
| CORN TORTELLINI <i>sun-gold tomatoes, chanterelle mushrooms, fava beans, aged pecorino</i>             | 17.00 / 33.00 |
| BURRATA SALAD <i>with baby beets, rhubarb, strawberries, cherry tomatoes, radicchio, and balsamic</i>  | 18.00         |
| STEAK TARTARE*   | 22.00 / 29.00 |
| FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>  | 18.00         |
| SMOKED SALMON <i>with crème fraîche and toasted brioche</i>  | 21.00         |

## LE BAR A HUÎTRES



|                                     |                                   |
|-------------------------------------|-----------------------------------|
| PLATEAUX DE FRUITS DE MER           |                                   |
| <b>LE GRAND*</b>                    | <b>LE BALTHAZAR*</b>              |
| 120.00                              | 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

## ENTRÉES

|   |       |
|---|-------|
| PAN-ROASTED ORGANIC SALMON* <i>with sweet corn, fava beans, cherry tomato succotash, and verjus blanc</i>                                       | 38.00 |
| MOULES FRITES   | 28.00 |
| MACARONI AU GRATIN <i>with bacon</i>  | 20.00 |
| STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>   | 40.00 |
| DUCK CONFIT <i>buttered leeks, fennel, spinach, roasted nectarine-peach chutney</i>   | 33.00 |
| STEAK AU POIVRE* <i>with spinach and pommes frites</i>  | 46.00 |
| BEEF STROGANOFF <i>with buttered noodles</i>  | 26.00 |
| PETIT STEAK* <i>with pommes frites, tomato provençal, and bordelaise</i>  | 28.00 |
| BRANZINO PROVENÇAL <i>with roasted fennel, charred eggplant, marble potatoes, Castelvetrano olives, tomato confit, and balsamic vinaigrette</i> | 36.00 |
| "TARTE DU PRINTEMPS" <i>spring greens, caramelized onions, black olives, red cress, shaved fennel, and pecorino</i>                             | 26.00 |
| BALTHAZAR BURGER*   | 21.00 |
| À CHEVAL*   | 22.00 |
| BALTHAZAR CHEESEBURGER*   | 22.00 |
| OMELETTE* <i>with fines herbes and pommes frites or salad</i>   | 20.00 |
| EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with pommes frites or salad</i>   | 24.00 |
| EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with pommes frites or salad</i>  | 25.00 |

## SALADES ET SANDWICHES

|   |       |
|---|-------|
| SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>  | 30.00 |
| GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>                             | 29.00 |
| GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>                          | 30.00 |
| ROAST LAMB SANDWICH <i>with grilled vegetables, arugula, and harissa mayonnaise</i>                         | 21.00 |
| TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>                          | 20.00 |
| CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i> | 23.00 |
| ROASTED EGGPLANT SANDWICH <i>with peperonata, arugula, and shaved Parmesan on rosemary ciabatta bread</i>   | 18.00 |

## 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 Felardo

## 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               |
| 35.00                         |
| <b>FRIDAY</b>                 |
| BOUILLABaisse                 |
| 47.00                         |
| <b>SATURDAY</b>               |
| BRAISED SHORT RIBS            |
| 41.00                         |
| <b>SUNDAY</b>                 |
| CÔTE DE PORC RÔTI             |
| 41.00                         |

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.