

# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

ONION SOUP GRATINÉE	17.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	15.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata, and truffle vinaigrette</i>	18.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	19.00
ESCARGOTS <i>in garlic butter</i>	21.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	23.00
CARAMELIZED BANANA TARTINE <i>with Nutella, salted peanuts, and mint on toasted Balthazar boule</i>	14.00
STEAK TARTARE*	22.00 / 30.00
BURRATA SALAD <i>with baby beets, rhubarb, strawberries, cherry tomatoes, radicchio, and balsamic</i>	19.00
SEAFOOD CEVICHE	23.00
FRUIT SALAD	14.00

## Pâtisserie

PAIN AU CHOCOLAT	4.75
TARTINE	4.50
BRIOCHE	4.75
MONKEY BREAD	5.75
CROISSANT AUX AMANDES	4.75
SCONE	5.25
CINNAMON BUN	4.50
STICKY BUN	5.00

## ENTRÉES

SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	31.00
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>	32.00
PAN-ROASTED ORGANIC SALMON* <i>with sweet corn, fava beans, cherry tomato succotash, and verjus blanc</i>	39.00
MACARONI AU GRATIN <i>with bacon</i>	21.00
PETIT STEAK* <i>with pommes frites, tomato provençal, and bordelaise</i>	29.00
SOUR CREAM HAZELNUT WAFFLES <i>with warm berries</i>	22.00
CORN TORTELLINI <i>sungold tomatoes, chanterelle mushrooms, fava beans, aged pecorino</i>	19.00 / 33.00
APPLE CINNAMON PANCAKES <i>with maple syrup</i>	21.00
BRIOCHE FRENCH TOAST <i>with smoked bacon</i>	23.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	41.00
BEEF STROGANOFF <i>with buttered noodles</i>	27.00
MOULES FRITES	29.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	21.00
BALTHAZAR BURGER*	23.00
À CHEVAL*	24.00
BALTHAZAR CHEESEBURGER*	24.00

## Hangover Drinks

RAMOS FIZZ* 17.00
<i>Gin, Lemon and Lime Juice, Milk and Egg White</i>
OYSTER MARY* 17.00
<i>Vodka, Clamato Juice, Tabasco and Lemon Juice</i>
CHAMPAGNE PICK-ME-UP 17.00
<i>Champagne, Cognac, Orange Juice and Grenadine</i>
KIR ROSÉ 16.00
<i>Rosé, Grapefruit Liqueur and Gin</i>

## Le Panier 24.00

a basket of freshly *baked breads* and *pastries* from our bakery

## LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND\* 120.00

LE BALTHAZAR\* 170.00

### OYSTERS\*

Blue Point* <i>half dozen</i>	25.00
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

## LES GARNITURES

12.50

POMMES FRITES
HARICOTS VERTS
SAUTÉED SPINACH
ASPARAGUS
SAUTÉED MUSHROOMS

Shrimp Cocktail 24.00

## ASSIETTE de FROMAGES

selection of cheeses of the day 19.00  
with a glass of Bin 27 Port 24.75

## LES ŒUFS\*

EGGS FLORENTINE* <i>poached eggs with spinach, artichoke hearts, béchamel sauce, and Parmesan</i>	26.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with homefries or salad</i>	28.00
EGGS MEURETTE* <i>poached eggs in a red wine sauce with mushrooms and bacon lardons</i>	27.00
RATATOUILLE OMELETTE*	22.00
AVOCADO AND POACHED EGGS ON TOAST* <i>with tomato-jalapeno salsa</i>	24.00
CORNED BEEF HASH AND EGGS*	23.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with homefries or salad</i>	30.00
SCRAMBLED EGGS IN PUFF PASTRY <i>with wild mushrooms and asparagus</i>	29.00
EGGS ANY STYLE*	21.00

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

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.*