

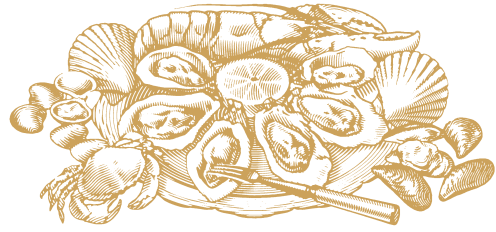
BALTHAZAR

~ 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
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	23.00
STEAK TARTARE*	22.00 / 30.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette, and a soft-poached egg</i>	20.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00
CHICORY SALAD <i>with red wine poached pear, blue cheese, candied walnuts</i>	18.00
SCALLOP CARPACCIO <i>with Cara Cara orange, mango, avocado, aji dulce-citrus sauce</i>	22.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	20.00

LE BAR A HÙÎTRES



PLATEAUX DE FRUITS DE MER	
LE GRAND* 120.00	LE BALTHAZAR* 170.00
OYSTERS*	SHELLFISH
Blue Point* half dozen 25.00	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 ROAST PORK 39.00
TUESDAY SEARED SCALLOPS 39.00
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 VEAL MILANESE 40.00

ENTRÉES

BRANZINO PROVENÇAL <i>with roasted fennel, charred eggplant, marble potatoes, Castelvetrano olives, tomato confit, and balsamic vinaigrette</i>	37.00
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
PETIT STEAK* <i>with pommes frites, tomato provençal, and bordelaise</i>	29.00
MOULES FRITES	29.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	29.00
WILD MUSHROOM TAGLIATELLE <i>with leeks and aged goat cheese</i>	19.00 / 32.00
ROASTED AMISH CHICKEN BREAST <i>with mushrooms, asparagus, spring onions, and creamy garlic polenta</i>	33.00
STEAK AU POIVRE* <i>with spinach and pommes frites</i>	49.00
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>	26.00
DUCK CONFIT <i>fall fruit compote, red cabbage, and balsamic-ruby port</i>	35.00
BALTHAZAR BURGER*	23.00
À CHEVAL*	24.00
BALTHAZAR CHEESEBURGER*	24.00

PLATS POUR DEUX

WHOLE ROASTED FREE-RANGE CHICKEN <i>with pomme purée, roasted sunchoke, apples, and baby vegetables, Madeira chicken jus — for two</i>	76.00
CÔTE DE BOEUF* <i>with broccoli rabe, Balthazar onion rings, Lyonnaise potatoes, and bordelaise sauce — for two</i>	152.00

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

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.*