

# BALTHAZAR

RESTAURANT

## PRIX FIXE

3-COURSE DINNER

### APPETIZERS

Soup du Jour

Scallop Carpaccio

*with Cara Cara orange, mango,  
avocado, ají dulce-citrus sauce*

Balthazar Salad

*with asparagus, haricots verts,  
fennel, ricotta salata, and truffle vinaigrette*

Escargots

*in garlic butter*

Warm Goat Cheese and  
Caramelized Onion Tart

### ENTRÉES

Wild Mushroom Tagliatelle

*with leeks and aged goat cheese*

Roasted Salmon\*

*with cranberry beans, escarole, Meyer lemon*

Steak Frites\*

*with maître d' butter or béarnaise sauce*

Duck Confit

*roasted Brussels sprouts, butternut squash,  
apples, and cider-mustard sauce*

Coq au Vin

*with bacon lardons, cremini mushrooms,  
pearl onions, pomme purée, red wine sauce*

## LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND\*

125.00

LE BALTHAZAR\*

175.00

OYSTERS\*

Blue Point*	half dozen	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

*Shrimp Cocktail 24.00*

*\*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.*

*Our french fries are cooked in peanut oil.*