HORS D’ŒUVRES
ONION SOUP GRATINÉE 18.00
MIXED FIELD GREENS in a sherry vinaigrette 15.00
BALTHAZAR SALAD with heirloom tomatoes, asparagus, fennel, radicchio salad, and truffle vinaigrette 19.00
ESCARGOTS in garlic butter 22.00
RUBY RED SHRIMP RISOTTO with tomatoes, arugula, and lemon 25.00 / 32.00
SEAFOOD CÉVICHE 23.00
STEAK TARTARE* 23.00 / 30.00
FRISÉE AUX LARDONS* chicory salad with a warm bacon shallot vinaigrette, and a soft-poached egg 20.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART 19.00
CHICORY SALAD with red wine poached pear, blue cheese, candied walnuts 19.00
SCALLOP CARPACCIO with Cara Cara orange, mango, avocado, aji dulce-citrus sauce 22.00
CHICKEN LIVER AND FOIE GRAS MOUSSE with red onion confit and grilled country bread 21.00

LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER
LE GRAND* 125.00
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 King Crab P/A

ENTRÉES
BRANZINO PROVENCAL with roasted fennel, charred eggplant, marble potatoes, Castelvetrano olives, tomato confit, and balsamic vinaigrette 37.00
GRILLED SULLIVAN COUNTY TROUT over a warm spinach, walnut, and lentil salad 33.00
ROASTED SALMON* with cranberry beans, escarole, Meyer lemon 39.00
PETIT STEAK* with pommes frites, tomato provencal, and bordelaise 29.00
MOULES FRITES 30.00
GRILLED CHICKEN PAILLARD* with frisée, tomato confit, and shaved Parmesan 30.00
WILD MUSHROOM TAGLIATELLE with leeks and aged goat cheese 21.00 / 32.00
COQ AU VIN bacon lardons, crimini mushrooms, pearl onions, pomme purée, red wine sauce 35.00
STEAK AU POIVRE* with spinach and pommes frites 52.00
SALADE NIÇOISE* with fresh seared tuna and marinated tomatoes 32.00
STEAK FRITES* with maître d’ butter or béarnaise sauce 41.00
ROASTED SEASONAL VEGETABLES with dried fruit and spinach salad, eggplant tahini, and lemon 28.00
DUCK CONFIT* roasted Brussels sprouts, butternut squash, apples, and cider-mustard sauce 36.00
BALTHAZAR BURGER* 24.00
À CHEVAL* 25.00
BALTHAZAR CHEESEBURGER* 25.00

LES GARNITURES 13.00
POMMES FRITES 20.00
POMME PURÉE 15.00
HARICOTS VERTS 14.00
SAUTÉÉD SPINACH 15.00
SAUTÉÉD MUSHROOMS 14.00
ASPARAGUS 15.00

PLATS DU JOUR
MONDAY ROAST PORK 39.00
TUESDAY SEARED SCALLOPS 39.00
WEDNESDAY MAGRET DE CANARD 42.00
THURSDAY GOLDEN TILEFISH 35.00
FRIDAY BOUILLABAISSE 47.00
SATURDAY BRAISED SHORT RIBS 41.00
SUNDAY VEAL MILANESE 40.00

PLATS POUR DEUX
WHOLE ROASTED FREE-RANGE CHICKEN with pomme purée, roasted sunchoke, apples, and baby vegetables, Madeira chicken jus — for two 78.00
CÔTE DE BOEUF* with broccoli raie, Balthazar onion rings, Lyonnaise potatoes, and bordelaise sauce — for two 156.00

*Our French fries are cooked in peanut oil.

Our mixed fish platter includes fresh fish from the West Coast and East Coast. Although every effort will be made to accommodate food allergies, we’re afraid we cannot always guarantee meeting your needs.