

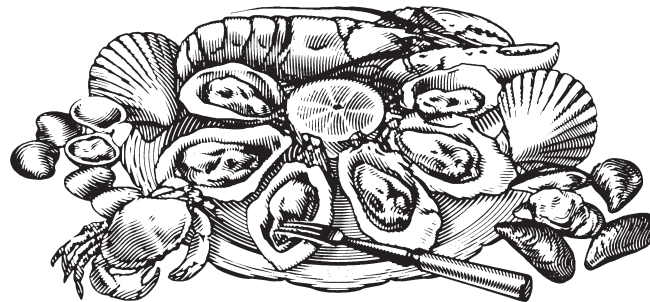
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	19.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata, and truffle vinaigrette</i>	20.00
ESCARGOTS <i>in garlic butter</i>	23.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	19.00
LOBSTER "VOL AU VENT" <i>puff pastry, morels, and creamy bisque</i>	28.00
DORADE CRUDO <i>with chilies, capers, extra virgin olive oil, and citrus vinaigrette</i>	23.00
SEAFOOD CEVICHE*	25.00
STEAK TARTARE* 24.00 / 30.00	
SHRIMP COCKTAIL*	25.00
ROASTED BONE MARROW <i>with pickled shallots, parsley salad, and grilled crostini</i>	29.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	20.00
"VAL DE LOIRE" WHITE ASPARAGUS <i>with egg mimosa and sherry vinaigrette</i>	24.00
COUNTRY PÂTÉ <i>with Armagnac prunes, pistachios, pickled mustard seeds, and sourdough bread</i>	22.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND*
135.00

LE BALTHAZAR*
185.00

OYSTERS*

Island Creek*	half dozen	27.00
West Coast*		P/A
Oysters du Jour*		P/A

SHELLFISH

Little Neck Clams*	21.00
Half Crab Mayonnaise	27.00
Half Lobster	P/A
King Crab	P/A

ENTRÉES

DOVER SOLE <i>with Swiss chard, Grenobloise, and sauce Normande</i>	39.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	35.00
FAROE ISLAND SALMON* <i>with spring vegetables and a saffron broth</i>	37.00
ASPARAGUS RISOTTO <i>with sugar snap and English peas, fines herbes, and Parmesan</i>	27.00
MOULES FRITES	32.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	31.00
HOUSE-MADE PAPPARDELLE <i>with wild boar ragoût, rosemary, and Pecorino</i>	29.00
BOEUF AUX CAROTTES <i>glazed carrot and purée, spring onion, red wine sauce</i>	34.00
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	49.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	41.00
LONG ISLAND DUCK BREAST A L'ORANGE <i>with turnips, glazed radish, and sauce Bigarade</i>	42.00
BALTHAZAR BURGER*	28.00
À CHEVAL*	29.00
BALTHAZAR CHEESEBURGER*	29.00

PLATS POUR DEUX

WHOLE FREE-RANGE CHICKEN <i>with garlic pomme purée, morels, and thyme jus — for two</i>	81.00
DRY-AGED CÔTE DE BOEUF* <i>with Balthazar onion rings and Bordelaise sauce — for two</i>	162.00

PLAT DU JOUR

FRIDAY
BOUILLABAISSÉ
47.00

LES GARNITURES 13.00

POMMES FRITES	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	HARICOTS VERTS
MIXED FIELD GREENS	POMME PURÉE

BREAKFAST	Mon-Fri	7:30AM	11:00AM
BRUNCH	Sat-Sun	10:00AM	4:00PM
LUNCH	Mon-Fri	11:30AM	4:30PM
DINNER	Mon-Sun	5:00PM	10:00PM

EXECUTIVE CHEF *Laurent Kalkotour*

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.*