

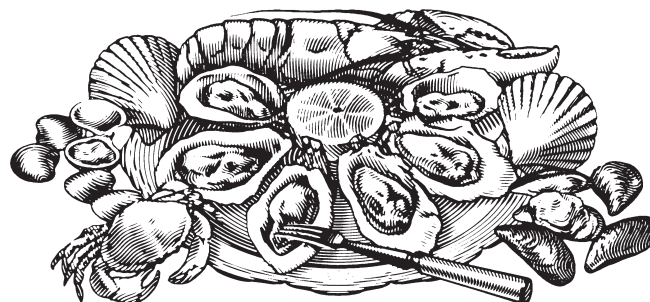
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	19.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, 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
CARAMELIZED DIVER SCALLOPS <i>sweet corn, basil, roasted pearl onion, shellfish sauce</i>	28.00
HAMACHI CRUDO <i>with cucumbers, pickles, chili oil, and a citrus-herb dressing</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
HEIRLOOM TOMATO SALAD <i>with whipped ricotta, peaches, and white balsamic 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

SKATE WING "AMANDINE" <i>with brown butter, sliced almonds, haricots verts, and fingerling potato</i>	34.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	35.00
RICOTTA AND SWISS CHARD RAVIOLI <i>with sage brown butter and Parmesan</i>	27.00
PAN-SEARED HALIBUT* <i>with ratatouille, fennel pollen, and jus de tomate cru</i>	37.00
MOULES FRITES	32.00
BUTTERNUT SQUASH RISOTTO <i>with truffle crème fraîche and aged balsamic</i>	27.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	31.00
SPINACH FETTUCCINI <i>with lamb Bolognese, baby red peppers, and oregano</i>	29.00
DUCK CONFIT <i>with potatoes Sarladaise, fresh figs, and duck jus</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
ROAST LAMB SANDWICH <i>with grilled vegetables, arugula, and harissa mayonnaise</i>	25.00
BALTHAZAR BURGER*	28.00
À CHEVAL*	29.00
BALTHAZAR CHEESEBURGER*	29.00

PLATS POUR DEUX

WHOLE FREE-RANGE CHICKEN <i>with garlic pomme purée, seasonal vegetables, 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
BOUILLABAISSSE
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

Our french fries are cooked in peanut oil.

EXECUTIVE CHEF *Laurent Kalkotour*