

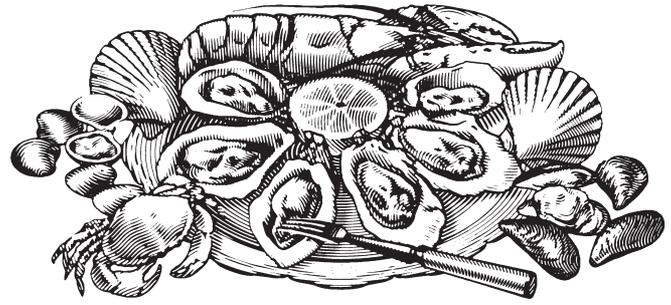
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	20.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	21.00
ESCARGOTS <i>in garlic butter</i>	24.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	19.00
CARAMELIZED DIVER SCALLOPS <i>with Brussels sprouts, black trumpets, Meyer lemon, and a champagne sauce</i>	28.00
HAMACHI CRUDO <i>with cucumbers, pickles, chili oil, and a citrus-herb dressing</i>	24.00
STEAK TARTARE* 24.00 / 30.00	
BRAISED OXTAIL RAGOÛT <i>with creamy polenta, mushroom, braised Treviso</i>	21.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	22.00
ROASTED BEETS SALAD <i>with apples, mache, pickled shallots, Fourme d'Ambert, and a horseradish vinaigrette</i>	19.00
COUNTRY PÂTÉ <i>with Armagnac prunes, pistachios, pickled mustard seeds, and sourdough bread</i>	22.00

LE BAR A HÛÎTRES



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	32.00
Half Lobster	P/A

Shrimp Cocktail* 25.00

Seafood Ceviche* 25.00

ENTRÉES

BLACK SEA BASS <i>with braised baby carrots, shallots, and a curry-salsa verde</i>	44.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	36.00
MUSHROOM RAVIOLI <i>with black truffle butter</i>	27.00
PAN-SEARED HALIBUT* <i>with grilled asparagus, oven-dried tomato, olives, and a saffron sauce</i>	37.00
MOULES FRITES	33.00
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
HOUSE-MADE CAVATELLI <i>with white Bolognese and pecorino</i>	29.00
BEEF SHORT RIBS <i>with baby root vegetables, pomme purée, red wine beef jus</i>	42.00
SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	35.00
DUCK CONFIT <i>with potatoes Sarladaise, fresh figs, and duck jus</i>	36.00
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	53.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	43.00
ROASTED BERKSHIRE PORK CHOP <i>with parsnip purée, apples, and chanterelles</i>	37.00
BALTHAZAR BURGER* / CHEESEBURGER*	28.00 / 29.00

PLATS POUR DEUX

WHOLE FREE-RANGE CHICKEN <i>with cipollini onion, smoked bacon, king trumpet mushroom, spinach, and pomme purée — for two</i>	83.00
DRY-AGED CÔTE DE BOEUF* <i>with Balthazar onion rings and Bordelaise sauce — for two</i>	167.00

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	9:00AM	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.*