

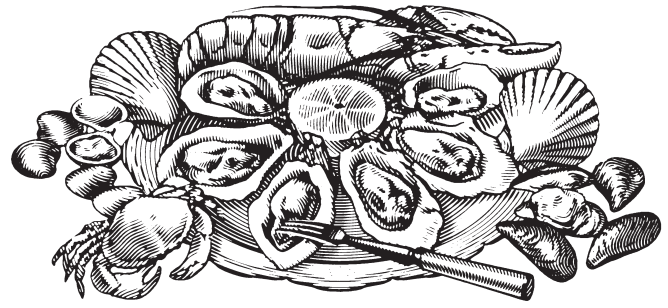
# BALTHAZAR

~ 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
BIGEYE TUNA CRUDO <i>with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing</i>	28.00
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>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>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>baby root vegetables, pomme purée, red wine beef jus</i>	42.00
SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, 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>maître d' butter or béarnaise sauce</i>	43.00
VEAL MILANESE <i>with endive, artichokes, frisée, and blood orange salad</i>	38.00
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

TUESDAY  
TOURNEDOS ROSSINI  
70.00

### LES GARNITURES 13.00

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

### PLAT DU JOUR

FRIDAY  
BOUILLABAISSE  
47.00

*Our french fries are cooked in peanut oil.*

EXECUTIVE CHEF Laurent Kalkotour