

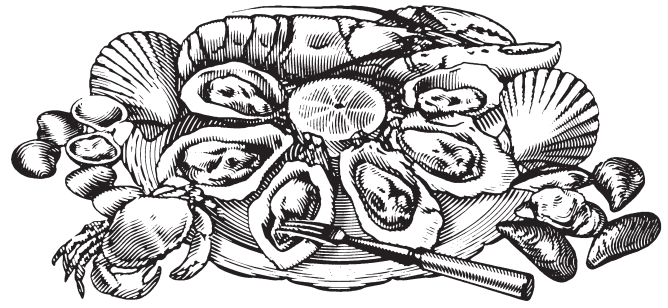
BALTHAZAR

~ 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 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
VEAL MILANESE <i>with endive, artichokes, frisée, and blood orange salad</i>	38.00
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
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
65.00

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.

*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.