

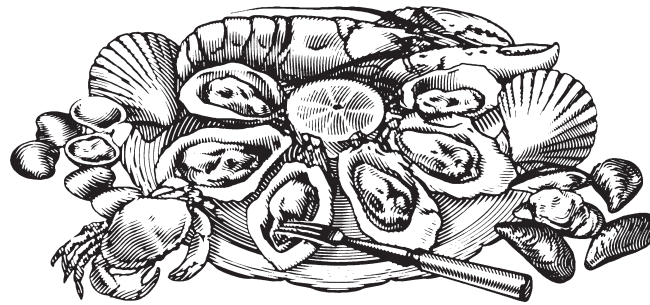
BALTHAZAR

~ 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
BIGEYE TUNA CRUDO <i>with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing</i>	27.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	18.00
ESCARGOTS <i>in garlic butter</i>	23.00
COUNTRY PÂTÉ <i>with Armagnac prunes, pistachios, pickled mustard seeds, and sourdough bread</i>	21.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	21.00
ROASTED BEETS SALAD <i>with apples, mache, pickled shallots, Fourme d'Ambert, and a horseradish vinaigrette</i>	19.00
STEAK TARTARE* 23.00 / 29.00	
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	23.00

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*	20.00
Half Crab Mayonnaise	32.00
Half Lobster	P/A

Shrimp Cocktail 25.00*

Seafood Ceviche 25.00*

SALADES, ŒUFS ET SANDWICHES

SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, and marinated tomatoes</i>	33.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	24.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	35.00
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	24.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with pommes frites or salad</i>	27.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with pommes frites or salad</i>	30.00
PORCHETTA SANDWICH <i>with arugula, roasted peppers, cherry pepper aioli</i>	25.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	23.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	27.00

ENTRÉES

PAN-SEARED HALIBUT* <i>with grilled asparagus, oven-dried tomato, olives, and a saffron sauce</i>	36.00
MOULES FRITES	32.00
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	24.00
STEAK FRITES* <i>maître d' butter or béarnaise sauce</i>	42.00
HOUSE-MADE CAVATELLI <i>with white Bolognese and pecorino</i>	28.00
ROASTED CHICKEN BREAST GRAND-MÈRE <i>with smoked bacon, pearl onions, shitake, crispy spaetzle</i>	34.00
MUSHROOM RAVIOLI <i>with black truffle butter</i>	26.00
BALTHAZAR BURGER* / CHEESEBURGER*	27.00 / 28.00
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	52.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	30.00

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

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.*