

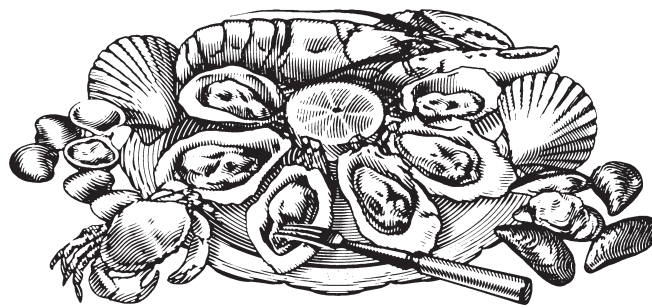
# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

ONION SOUP GRATINÉE	22.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	24.00
ESCARGOTS <i>in garlic butter</i>	26.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	21.00
BIGEYE TUNA CRUDO <i>with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing</i>	31.00
STEAK TARTARE*	26.00 / 32.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	26.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	24.00
HEIRLOOM TOMATO SALAD <i>with grilled halloumi, pickled plums, and cucumber</i>	29.00
DUCK LIVER MOUSSE <i>with poached rhubarb, honey gelée, toasted baguette</i>	29.00

## LE BAR A HÙITRES



### PLATEAUX DE FRUITS DE MER

LE GRAND\*  
145.00

LE BALTHAZAR\*  
195.00

#### OYSTERS\*

Island Creek*	half dozen	28.00
West Coast*		P/A
Oysters du Jour*		P/A

#### SHELLFISH

Little Neck Clams*	23.00
Half Crab Mayonnaise	32.00
Half Lobster	P/A

Shrimp Cocktail\* 27.00

Seafood Ceviche\* 27.00

## ENTRÉES

ROASTED KING SALMON <i>sungold tomato, roasted Tropea onion, avocado, and sauce vierge</i>	42.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	38.00
SWEET CORN RAVIOLI <i>with chanterelles, smoked bacon, and chives</i>	32.00
CRISPY SOFT SHELL CRAB <i>with tomato, grapefruit, fennel, and green goddess</i>	45.00
EAST COAST HALIBUT* <i>with gold bar squash, Niçoise olives, and lemon confit</i>	46.00
PETIT STEAK* <i>with pommes frites, tomatoes Provençal, and Bordelaise</i>	38.00
MOULES FRITES	35.00
VEAL MILANESE <i>with endive, artichokes, frisée, and blood orange salad</i>	40.00
SAFFRON RISOTTO <i>with prawns, English peas, and spring onions</i>	29.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	32.00
SUMMER VEGETABLE PAPPARDELLE <i>fava beans, sugar snap peas, asparagus, and lemon</i>	33.00
BOEUF BOURGUIGNON <i>with potato Anna, spring onions, and bacon lardons</i>	44.00
SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, and marinated tomatoes</i>	37.00
DUCK CONFIT <i>with crushed Yucon Gold potato, sunchokes, and mustard greens</i>	38.00
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	58.00
STEAK FRITES* <i>maître d' butter or béarnaise sauce</i>	47.00
BALTHAZAR BURGER* / CHEESEBURGER*	29.00 / 30.00

## PLATS POUR DEUX

WHOLE FREE-RANGE CHICKEN <i>with Cipollini onions, smoked bacon, king trumpet mushrooms, spinach, and pomme purée — for two</i>	85.00
DRY-AGED CÔTE DE BOEUF* <i>with Balthazar onion rings and Bordelaise sauce — for two</i>	174.00

### PLAT DU JOUR

FRIDAY  
BOUILLABAISSÉ  
49.00

### LES GARNITURES 14.00

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

### PLAT DU JOUR

SATURDAY  
BEEF SHORT RIBS  
44.00

*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. \* kindly refrain from using cellular phones when dining at Balthazar except for occasional and necessary short conversations \**