

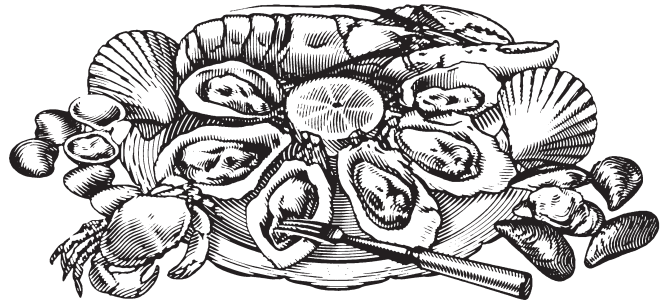
BALTHAZAR

~ 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
BIGEYE TUNA CRUDO <i>with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing</i>	31.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	21.00
ESCARGOTS <i>in garlic butter</i>	26.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	24.00
DUCK LIVER MOUSSE <i>with poached rhubarb, honey gelée, toasted baguette</i>	29.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	25.00
STEAK TARTARE*	26.00 / 32.00
ENDIVE SALAD <i>with roasted beets, apples, toasted hazelnuts, crunchy quinoa, and white wine dressing</i>	29.00
FRUIT PLATE	16.00

LE BAR A HÙÎTRES



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

Le Panier

27.00

a basket of freshly
baked breads
and pastries
from our bakery

Pâtisserie

CROISSANT	5.75
PAIN AU CHOCOLAT	6.00
TARTINE	5.75
MONKEY BREAD	6.00
CROISSANT AUX AMANDES	6.00
SCONE	6.25
CINNAMON BUN	5.75
STICKY BUN	6.25

ENTRÉES

ROASTED KING SALMON* <i>winter squash purée, brussels sprouts, bacon, and balsamic glaze</i>	42.00
SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, and marinated tomatoes</i>	37.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	32.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	38.00
PETIT STEAK* <i>with pommes frites, tomatoes Provençal, and Bordelaise</i>	38.00
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	25.00
STEAK FRITES* <i>maître d' butter or béarnaise sauce</i>	47.00
MOULES FRITES	35.00
BALTHAZAR BURGER* / CHEESEBURGER*	29.00 / 30.00

LES ŒUFS ET CLASSIQUES

EGGS FLORENTINE* <i>poached eggs with spinach and hollandaise</i>	28.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with homefries or salad</i>	29.00
OMELETTE* <i>with fines herbes and Gruyère or cheddar cheese</i>	25.00
AVOCADO AND POACHED EGGS ON TOAST* <i>with tomato-jalapeño salsa</i>	26.00
DUCK CONFIT HASH AND EGGS*	25.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with homefries or salad</i>	32.00
EGGS IN PURGATORY* <i>baked eggs, tomato ragoût, chorizo, and crispy polenta</i>	28.00
SCRAMBLED EGGS IN PUFF PASTRY <i>with wild mushrooms and asparagus</i>	30.00
APPLE CINNAMON PANCAKES <i>with maple syrup</i>	24.00
CROQUE MADAME <i>French ham, Gruyère, Béchamel with a sunny-side-up egg</i>	25.00
BELGIAN WAFFLES <i>with warm berries</i>	24.00

LES GARNITURES

POMMES FRITES	14.00	APPLEWOOD SMOKED BACON	12.00
TOMATO PROVENÇAL	8.00	CUMBERLAND SAUSAGE	9.00
SAUTÉED SPINACH	14.00	MIXED FIELD GREENS	14.00

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 **