

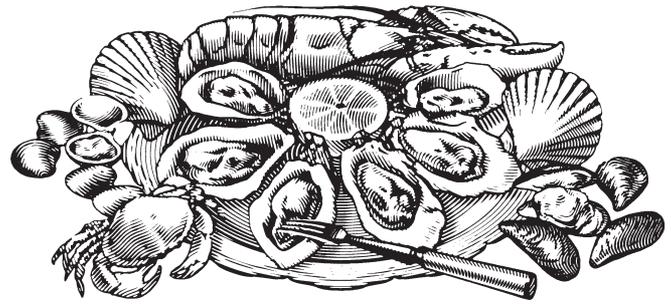
BALTHAZAR

~ 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
ENDIVE SALAD <i>with roasted beets, apples, toasted hazelnuts, crunchy quinoa, and white wine dressing</i>	29.00
DUCK LIVER MOUSSE <i>with poached rhubarb, honey gelée, toasted baguette</i>	29.00

LE BAR A HÛÎTRES



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>winter squash purée, brussels sprouts, bacon, and balsamic glaze</i>	42.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	38.00
BUTTERNUT SQUASH RAVIOLI <i>with toasted pumpkin seeds, sage brown butter, and Parmesan</i>	32.00
LOBSTER SPAGHETTI <i>sungold tomato sauce, Nova Scotia lobster, and basil</i>	39.00
DOVER SOLE* <i>with fingerling potatoes and Grenobloise</i>	46.00
PETIT STEAK* <i>with pommes frites, tomatoes Provençal, and Bordelaise</i>	38.00
MOULES FRITES	35.00
ROASTED CHICKEN BREAST GRAND-MÈRE <i>with smoked bacon, pearl onions, shiitake, crispy spaetzle</i>	37.00
RISOTTO <i>with cauliflower, black truffle, and fried capers</i>	29.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	32.00
BEEF SHORT RIB <i>with creamy polenta, smoked bacon, tomato, and mushrooms</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>mâitre 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
DUCK SHEPHERD'S PIE
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 **