

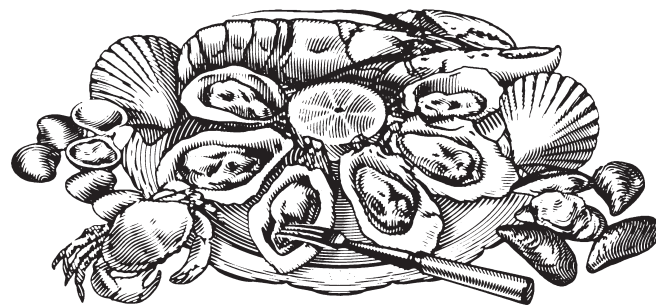
BALTHAZAR

~ 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
WHITE ASPARAGUS SALAD <i>with endive, celery, pickled shallots, and white wine dressing</i>	33.00
DUCK PÂTÉ <i>with house pickles, apricot mustard, and toasted baguette</i>	29.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND*
145.00

LE BALTHAZAR*
195.00

OYSTERS/CLAMS*

Island Creek*	half dozen	30.00
West Coast*		P/A
Little Neck Clams*		23.00

SHELLFISH

Half Crab Mayonnaise	32.00
Half Lobster	P/A
Nantucket Bay Scallops	28.00

*Shrimp Cocktail** 27.00

*Seafood Ceviche** 27.00

ENTRÉES

ROASTED KING SALMON <i>marinated tomatoes, roasted Tropea onion, sauce vierge</i>	44.00
ATLANTIC HALIBUT <i>green & yellow squash, Castelvetrano olives, fennel</i>	47.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	38.00
WILD MUSHROOM RAVIOLI <i>with spring onions and morels</i>	35.00
LOBSTER SPAGHETTI <i>sun-gold tomato sauce, Nova Scotia lobster, and basil</i>	41.00
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	59.00
STEAK FRITES* <i>maitre d' butter or béarnaise sauce</i>	49.00
MOULES FRITES	35.00
ROASTED CHICKEN BREAST GRAND-MÈRE <i>with smoked bacon, pearl onions, shiitake, crispy spaetzle</i>	37.00
SPRING VEGETABLE RISOTTO <i>with asparagus, fava beans, and English peas</i>	30.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	33.00
BEEF SHORT RIB <i>with creamy polenta, smoked bacon, tomato, and mushrooms</i>	41.00
DUCK CONFIT <i>with crushed Yucon Gold potato, sunchokes, and mustard greens</i>	40.00
PETIT STEAK* <i>with pommes frites, tomatoes Provençal, and Bordelaise</i>	39.00
BALTHAZAR BURGER* / CHEESEBURGER*	30.00 / 31.00

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
BOUILLABAISSE
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 **