

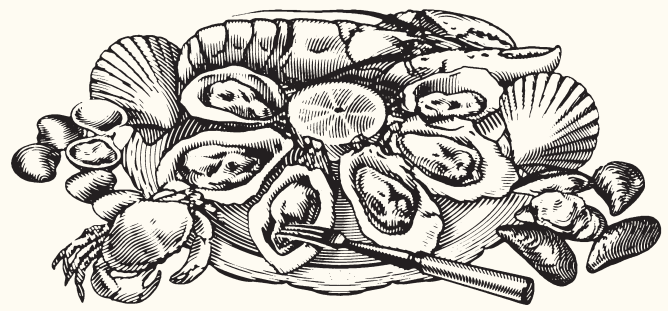
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	22
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	24
ESCARGOTS <i>in garlic butter</i>	26
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	21
SALMON GRAVLAX <i>with dill, buckwheat blinis, horseradish-lemon crème fraîche, trout roe</i>	31
STEAK TARTARE*	26 / 32
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	26
WARM GOAT CHEESE AND CARAMELIZED ONION TART	24
BEET SALAD <i>with feta cheese, walnuts, Parmesan crisps, whole grain mustard and balsamic vinaigrette</i>	27
FOIE GRAS TERRINE <i>with apple chutney, toasted almonds, and Sauternes gelée</i>	33

LE BAR A HUITRES



PLATEAUX DE FRUITS DE MER

LE GRAND* 145

OYSTERS/CLAMS*

Island Creek*	half dozen 30
West Coast*	P/A
Little Neck Clams*	23

Shrimp Cocktail 27*

LE BALTHAZAR* 195

SHELLFISH

Half Crab Mayonnaise	32
Half Lobster	P/A

Seafood Ceviche 27*

ENTRÉES

ROASTED KING SALMON <i>with gremolata, parsnips, carrots, and a warm shallot vinaigrette</i>	44
ATLANTIC HALIBUT <i>sautéed Swiss chard, poached fennel and celery, in a light saffron-lemon sauce</i>	47
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	38
WILD MUSHROOM RAVIOLI <i>with a mushroom sauce and shaved Parmesan</i>	35
LOBSTER SPAGHETTI <i>sun-gold tomato sauce, Nova Scotia lobster, and basil</i>	41
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	59
STEAK FRITES* <i>maître d' butter or béarnaise sauce</i>	49
MOULES FRITES	35
ROASTED CHICKEN BREAST GRAND-MÈRE <i>with smoked bacon, pearl onions, shiitake, crispy spaetzle</i>	37
PORCINI RISOTTO <i>fresh porcini, lemon, garlic scapes, and herbs</i>	32
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	33
BEEF SHORT RIB <i>with creamy polenta, smoked bacon, tomato, and mushrooms</i>	41
DUCK CONFIT <i>with broccoli rabe, confit new potato, and duck pancetta</i>	40
PETIT STEAK* <i>with pommes frites, tomatoes Provençal, and Bordelaise</i>	39
BALTHAZAR BURGER* / CHEESEBURGER*	30 / 31

PLATS POUR DEUX

WHOLE FREE-RANGE CHICKEN <i>with Cipollini onions, smoked bacon, king trumpet mushrooms, spinach, and pomme purée — for two</i>	85
DRY-AGED CÔTE DE BOEUF* <i>with Balthazar onion rings and Bordelaise sauce — for two</i>	174

PLAT DU JOUR

FRIDAY
BOUILLABAISSÉ
49
SATURDAY
NAVARIN PRINTANIER
46
SUNDAY
LOBSTER FRITES
57

LES GARNITURES 14

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

EXECUTIVE CHEF *Jean-Christophe Guiony*

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 **