BALTHAZAR
~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE 22

BALTHAZAR SALAD *with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette* 24

ESCARGOTS *in garlic butter* 26

BIBB LETTUCE SALAD *with shallots, chives, and Dijon vinaigrette* 21

YELLOWTAIL CRUDO *with grapefruit, coconut-lemongrass-lime dressing, and pickled onions* 31

STEAK TARTARE* 26 / 32

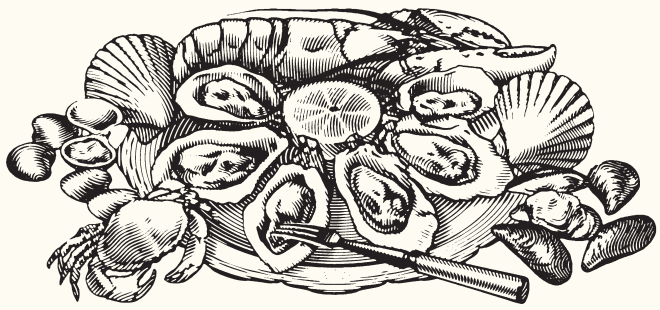
FRISÉE AUX LARDONS* *chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg* 26

WARM GOAT CHEESE AND CARAMELIZED ONION TART 24

BEET SALAD *with feta cheese, walnuts, Parmesan crisps, whole grain mustard and balsamic vinaigrette* 27

FOIE GRAS TERRINE *with rhubarb chutney* 33

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND* 145		LE BALTHAZAR* 195	
OYSTERS/CLAMS*		SHELLFISH	
Island Creek*	half dozen 30	Half Crab Mayonnaise	32
West Coast*	P/A	Half Lobster	P/A
Little Neck Clams*	23		
Shrimp Cocktail 27*		*Seafood Ceviche* 27*	

ENTRÉES

ROASTED KING SALMON *with mint peas purée, carrots, sweet peas, and beurre blanc* 44

ATLANTIC HALIBUT *with crushed potatoes, kalamata olives, fresh tomato, sweet & sour shallot, toasted almonds* 47

GRILLED SULLIVAN COUNTY TROUT *over a warm spinach, walnut, and lentil salad* 38

SWISS CHARD AND RICOTTA AGNOLOTTI *with brown butter lemon sauce and pine nuts* 35

LOBSTER SPAGHETTI *sungold tomato sauce, Nova Scotia lobster, and basil* 41

NY STRIP STEAK "AU POIVRE"* *with spinach and pommes frites* 59

STEAK FRITES* *maître d' butter or Béarnaise sauce* 49

MOULES FRITES 35

MARINATED GRILLED CHICKEN *with chimichurri, rosemary aioli, and pommes frites* 37

RISOTTO PARMESAN *with green asparagus and lemon* 32

CHICKEN PAILLARD *with frisée, tomato confit, and shaved Parmesan* 34

BEEF SHORT RIB *with creamy polenta, smoked bacon, tomato, and mushrooms* 41

DUCK CONFIT *with broccoli rabe, confit new potato, and duck pancetta* 40

BALTHAZAR BURGER* / CHEESEBURGER* 30 / 31

PLATS POUR DEUX

WHOLE FREE-RANGE CHICKEN
with Cipollini onions, smoked bacon, king trumpet mushrooms, spinach, and pomme purée — for two 85

CÔTE DE BOEUF* *with Balthazar onion rings and Bordelaise sauce — for two* 174

PLAT DU JOUR

FRIDAY
BOUILLABAISSE
49

SATURDAY
BLANQUETTE DE VEAU
49

SUNDAY
LOBSTER FRITES
57

LES GARNITURES 14

POMMES FRITES
SAUTÉED MUSHROOMS
MIXED FIELD GREENS
SAUTÉED SPINACH
HARICOTS VERTS
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 **

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