

# BALTHAZAR

RESTAURANT

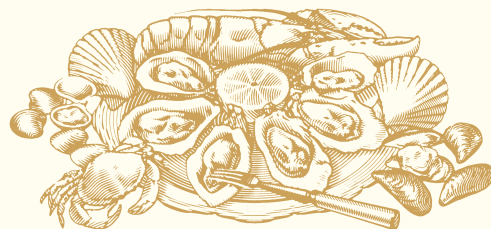
## HORS D'ŒUVRES

ONION SOUP GRATINÉE	23
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>	22
CRAB REMOULADE <i>with celery, green apple, pickled fennel, and celery root purée</i>	33
STEAK TARTARE*	26 / 34
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 red wine poached pears, shallot jam, and muscat jelly</i>	33

*Shrimp Cocktail\* 27*

*Seafood Ceviche\* 27*

## LE BAR A HUÎTRES



### PLATEAUX DE FRUITS DE MER

LE GRAND\* 145      LE BALTHAZAR\* 195

### À LA CARTE

OYSTERS*		SHELLFISH	
East Coast*	32	Half Crab Mayonnaise	32
West Coast*	32	Half Lobster	35
Sampler*	30	Little Neck Clams*	23

## ENTRÉES

ROASTED KING SALMON <i>with autumn vegetables and whole grain mustard sauce</i>	45
ATLANTIC HALIBUT <i>with crushed potatoes, kalamata olives, fresh tomato, sweet &amp; sour shallot, toasted almonds</i>	47
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	39
CHESTNUT RAVIOLI <i>with Lacinato kale, bacon, mushrooms and chestnut-butter sauce</i>	35
SEAFOOD SPAGHETTI <i>clams, mussels, cockles, fennel, preserved lemon, and saffron saucel</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	37
MARINATED GRILLED CHICKEN <i>with chimichurri, rosemary aioli, and pommes frites</i>	37
HONEYNUT RISOTTO <i>with butternut and Kabocha purée, fried brussels sprouts, and toasted pumpkin seeds</i>	32
CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	35
BEEF SHORT RIB <i>with creamy polenta, smoked bacon, tomato, and mushrooms</i>	41
DUCK CASSOULET <i>with giant white beans, concassed tomato, sausage, and bacon</i>	40
BALTHAZAR BURGER* / CHEESEBURGER*	31 / 32

## PLATS POUR DEUX

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

## 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.*

*\* kindly refrain from using cellular phones when dining at Balthazar except for occasional and necessary short conversations \**

## PLATS DU JOUR



**FRIDAY**  
BOUILLABAISSÉ  
49

**SATURDAY**  
BEEF BOURGUIGNON  
51

**SUNDAY**  
LOBSTER FRITES  
57

**AMUSE-BOUCHE**  
16

GOUGÈRES (6 ea)

CROQUETTE (5 ea)  
*crispy rice with French ham, Gruyère cheese, and herb aioli*

OYSTERS  
ROCKEFELLER (4 ea)  
*spinach, bacon, and breadcrumbs*