

BALTHAZAR

~ RESTAURANT ~

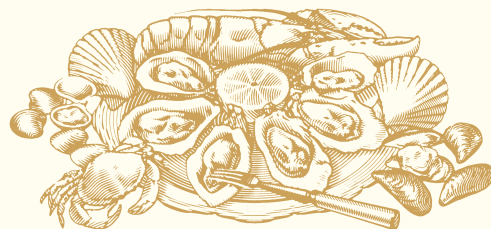
HORS D'ŒUVRES

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>	27
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 28*

Seafood Ceviche 28*

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND* 145 LE BALTHAZAR* 195

À LA CARTE

OYSTERS*		SHELLFISH	
East Coast*	half dozen 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 & 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 sauce</i>	41
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	61
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>	42
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*

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

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 **

**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.*