

# BALTHAZAR

~ RESTAURANT ~

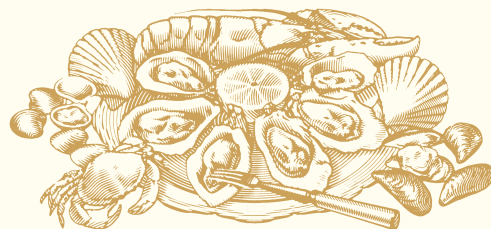
## HORS D'ŒUVRES

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 croutons, chervil, Champagne tarragon vinaigrette</i>	22
TUNA CRUDO <i>with cucumber, radish, avocado, cherry tomatoes, sesame ginger dressing</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
BURRATA <i>with roasted tomatoes on the vine, shallot balsamic vinaigrette, basil</i>	28
PÂTÉ DE CAMPAGNE <i>with pickled vegetables, fig jam, whole grain mustard, and grilled French baguette</i>	26

*Shrimp Cocktail\* 28*

*Seafood Ceviche\* 28*

## LE BAR A HUÎTRES



### PLATEAUX DE FRUITS DE MER

LE GRAND*	LE BALTHAZAR*
145	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

SEARED BRANZINO <i>with ratatouille Provençale and sauce vierge</i>	47
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
RICOTTA SPINACH AGNOLOTTI <i>with sweet peas, asparagus, pine nuts, and lemon brown butter</i>	35
LOBSTER SPAGHETTI <i>with cherry tomatoes, garlic confit, basil</i>	46
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
ROASTED CHICKEN <i>with fingerling potatoes and spring vegetables</i>	37
WILD MUSHROOM RISOTTO <i>with sweet peas, fried shallots, hazlenuts, and herb oil</i>	33
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 CONFIT <i>with pommes sarladaise, frisée, duck jus</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

## PLATS DU JOUR



**FRIDAY**  
BOUILLABAISSE  
49

**SATURDAY**  
BEEF BOURGUIGNON  
51

**SUNDAY**  
LOBSTER FRITES  
57

**AMUSE-BOUCHE**  
16

GOUGÈRES (6 pcs)

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

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

## 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 \**

*\*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.*