BALTHAZAR
~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE 23

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

ESCARGOTS *in garlic butter* 26

BIBB LETTUCE SALAD *with croutons, chervil, Champagne tarragon vinaigrette* 22

TUNA CRUDO* *with cucumber, radish, avocado jalapeño, cherry tomatoes, sesame ginger dressing* 33

STEAK TARTARE* 26 / 35

FRISÉE AUX LARDONS* *chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg* 27

WARM GOAT CHEESE AND CARAMELIZED ONION TART 24

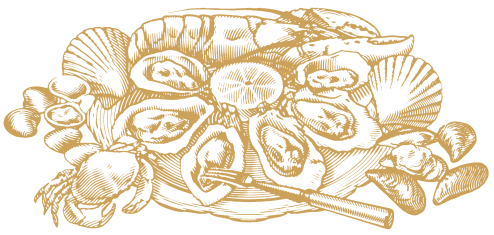
BURRATA *with roasted tomatoes on the vine, shallot balsamic vinaigrette, basil* 28

RUSTIC PÂTÉ DE CAMPAGNE *with pickled vegetables, fig jam, whole grain mustard, and grilled French baguette* 26

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*

	half dozen	
East Coast*		32
West Coast*		32
Sampler*		30

SHELLFISH

Half Crab Mayonnaise	32
Half Lobster	35
Little Neck Clams*	23

PLATS DU JOUR



FRIDAY
BOUILLABAISSE
49

SATURDAY
BEEF BOURGUIGNON
51

SUNDAY
LOBSTER FRITES
59

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*

ENTRÉES

SEARED BRANZINO *with ratatouille Provençale and sauce vierge* 48

GRILLED SULLIVAN COUNTY TROUT *over a warm spinach, walnut, and lentil salad* 39

ATLANTIC HALIBUT *with crushed potatoes, kalamata olives, fresh tomato, sweet & sour shallot, toasted almonds* 48

RICOTTA SPINACH AGNOLOTTI *with sweet peas, asparagus, pine nuts, and lemon brown butter* 36

LOBSTER SPAGHETTI *with cherry tomatoes, garlic confit, basil* 47

ROASTED CHICKEN *with fingerling potatoes and spring vegetables* 38

NY STRIP STEAK "AU POIVRE"* *with spinach and pommes frites* 63

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

MOULES FRITES 38

PETIT STEAK* *with Béarnaise sauce and pommes frites* 39

WILD MUSHROOM RISOTTO *with sweet peas, fried shallots, hazelnuts, and herb oil* 34

CHICKEN PAILLARD *with frisée, tomato confit, and shaved Parmesan* 36

BEEF SHORT RIB *with creamy polenta, smoked bacon, tomato, and mushrooms* 43

DUCK CONFIT *with pommes sarladaise, frisée, duck jus* 41

BALTHAZAR BURGER* / CHEESEBURGER* 31 / 32

PLATS POUR DEUX

WHOLE FREE-RANGE CHICKEN *with Cipollini onions, smoked bacon, king trumpet mushrooms, spinach, and pomme purée — for two* 87

CÔTE DE BOEUF* *with Balthazar onion rings and Bordelaise sauce — for two* 178

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.

** 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.*

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