

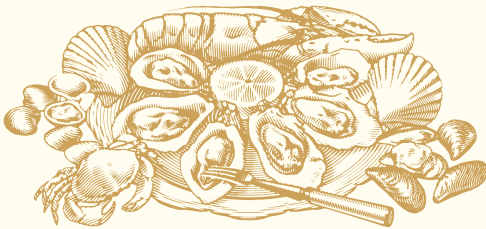
HORS D'ŒUVRES

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
SALMON CRUDO* <i>with citrus miso cream, crispy quinoa, chili and ponzu dressing</i>	33
STEAK TARTARE*	26 / 35
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
ENDIVE SALAD <i>with blue cheese, toasted walnuts, pickled pears, and a walnut balsamic vinaigrette</i>	28
RUSTIC 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 SALMON <i>with leek fondue, confit potatoes, trout roe, and lemon beurre blanc</i>	48
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	39
ATLANTIC HALIBUT <i>with crushed potatoes, kalamata olives, fresh tomato, sweet & sour shallot, toasted almonds</i>	48
PUMPKIN RAVIOLI <i>with ricotta, Gorgonzola, brown butter and sage, pumpkin seeds</i>	36
LOBSTER SPAGHETTI <i>with cherry tomatoes, garlic confit, basil</i>	47
ROASTED CHICKEN "MARSALA" <i>with wild mushrooms and roasted potato millefeuille</i>	38
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	63
STEAK FRITES* <i>maître d' butter or Béarnaise sauce</i>	49
MOULES FRITES	38
PETIT STEAK* <i>with Béarnaise sauce and pommes frites</i>	39
WILD MUSHROOM RISOTTO <i>with sautéed mushrooms, Parmesan cheese, herb oil</i>	34
CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	36
BEEF SHORT RIB <i>with creamy polenta, smoked bacon, tomato, and mushrooms</i>	43
DUCK CONFIT <i>with pommes sarladaise, frisée, duck jus</i>	41
CHEF'S BURGER* / CHEESEBURGER* <i>with caramelized onions, oven-dried tomato, and rosemary aioli</i>	32 / 33
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>	87
CÔTE DE BOEUF* <i>with Balthazar onion rings and Bordelaise sauce — for two</i>	178

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.