

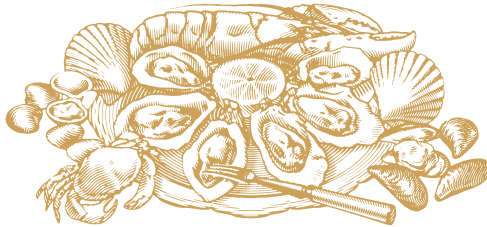
# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

ONION SOUP GRATINÉE	14.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	13.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	17.00
ESCARGOTS <i>in garlic butter</i>	19.00
ENGLISH PEA RISOTTO <i>with lemon confit, chanterelle mushrooms and mascarpone cheese</i>	20.00 / 29.00
BRANDADE DE MORUE	16.00
SEAFOOD CEVICHE	20.00
STEAK TARTARE	20.00 / 29.00
FRISÉE AUX LARDONS <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	19.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	18.00
ROASTED BABY BEET SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</i>	19.00
HOMEMADE NETTLE AND RICOTTA AGNOLOTTI <i>with toasted pistachios, country ham and tarragon</i>	20.00 / 29.00
GRILLED SARDINES <i>with baby leeks, pickled celery, shaved fennel and romesco sauce</i>	16.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	19.00

## LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER	
LE GRAND	LE BALTHAZAR
115.00	170.00

OYSTERS	SHELLFISH
Blue Point half dozen 23.00	Little Neck Clams 17.00
West Coast P/A	Half Crab Mayonnaise 25.00
Oysters du Jour P/A	Half Lobster P/A

Shrimp Cocktail 23.00

## PLATS DU JOUR



MONDAY  
SOFT SHELL CRAB  
"BLT"  
38.00

TUESDAY  
DORADE  
FARCIE  
35.00

WEDNESDAY  
CÔTE DE VEAU  
"MARCHAND DE VIN"  
42.00

THURSDAY  
SOLE EN PAPILLOTE  
38.00

FRIDAY  
BOUILLABAISSÉ  
45.00

SATURDAY  
BRAISED SHORT RIBS  
39.00

SUNDAY  
BLANQUETTE  
D'AGNEAU  
34.00

SAUTÉED SKATE <i>with French breakfast radish, fava beans, marcona almonds and a spring onion soubise</i>	31.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut and lentil salad</i>	29.00
ROASTED NEW ENGLAND COD <i>with English peas, mint and baby carrots</i>	36.00
PAN-ROASTED ORGANIC SALMON <i>with sautéed asparagus, morels, new potatoes and ramp beurre blanc</i>	38.00
MOULES FRITES	25.00
GRILLED CHICKEN PAILLARD <i>with frisée salad, tomato confit and Parmesan</i>	26.00
GRILLED LAMB T-BONES <i>with roasted tomato and black olive farro and pickled ramp tzatziki</i>	42.00
HOMEMADE FETTUCCINE <i>with baby shrimp, broccoli rabe pesto and Parmesan bread crumbs</i>	31.00
DUCK SHEPHERD'S PIE	30.00
ROASTED CHICKEN BREAST <i>with a salad of haricots verts, castelvetrano olives, shaved fennel, dandelion greens and Banyuls vinaigrette</i>	29.00
COQ AU VIN <i>with smoked bacon, pearl onions and polenta</i>	27.00
STEAK AU POIVRE <i>with pommes frites and spinach</i>	45.00
SALADE NIÇOISE <i>with fresh seared tuna and marinated tomatoes</i>	28.00
STEAK FRITES <i>with maître d' butter or Béarnaise sauce</i>	39.00
BLACK KALE, DRIED CURRANTS AND PINE NUT SOCCA <i>with spiced yogurt, arugula and herb salad</i>	25.00
DUCK CONFIT <i>with Yukon Gold potatoes, cipollini onions, wild mushrooms and frisée salad</i>	32.00
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or Béarnaise sauce</i>	32.00
BALTHAZAR BURGER	20.00
BALTHAZAR CHEESEBURGER	21.00
À CHEVAL	21.00

## PLATS POUR DEUX

WHOLE ROASTED FREE-RANGE CHICKEN <i>with garlic mashed potatoes and seasonal vegetables — for two</i>	74.00
SALT-ROASTED FISH <i>with artichoke, spinach and ramp "barigoule" and basmati rice — for two</i>	P/A
CÔTE DE BOEUF <i>with Balthazar onion rings and braised new potatoes with leeks and black garlic — for two</i>	138.00

ASSIETTE de FROMAGES  
selection of cheeses of the day 18.00  
with a glass of Croft Ruby Port 23.75

CHEF DE CUISINE Shane McBride

BREAKFAST	Mon-Fri 7:30AM 11:30AM	Sat-Sun 8:00AM 9:00AM
BRUNCH	Sat-Sun 9:00AM 4:00PM	
LUNCH	Mon-Fri 12:00PM 4:00PM	
DINNER	Mon-Thu 6:00PM 12:00AM	Fri-Sat 6:00PM 1:00AM
	Sunday 5:30PM 12:00AM	

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.  
Our french fries are cooked in peanut oil.