

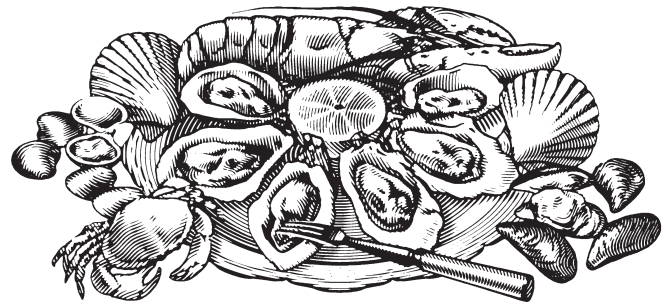
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	22.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	24.00
ESCARGOTS <i>in garlic butter</i>	26.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	21.00
CARAMELIZED DIVER SCALLOPS <i>with spring vegetable ragoût and a garlic vinaigrette</i>	30.00
BIGEYE TUNA CRUDO <i>with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing</i>	31.00
STEAK TARTARE*	26.00 / 32.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	26.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	24.00
SALADE DE PRINTEMPS <i>white asparagus, Miner's lettuce, endive, mustard vinaigrette</i>	29.00
DUCK LIVER MOUSSE <i>with poached rhubarb, honey gelée, toasted baguette</i>	26.00

LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND*
145.00

LE BALTHAZAR*
195.00

OYSTERS*

Island Creek*	half dozen	28.00
West Coast*		P/A
Oysters du Jour*		P/A

SHELLFISH

Little Neck Clams*	23.00
Half Crab Mayonnaise	32.00
Half Lobster	P/A

Shrimp Cocktail* 27.00

Seafood Ceviche* 27.00

ENTRÉES

BLACK SEA BASS <i>braised baby carrots, shallots, and a salsa verde</i>	46.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	38.00
SWEET PEA AND RICOTTA RAVIOLI <i>with pine nuts, brown butter, pecorino, and lemon zest</i>	31.00
PAN-SEARED HALIBUT* <i>with grilled asparagus, oven-dried tomato, olives, and a saffron sauce</i>	42.00
PETIT STEAK* <i>with pommes frites, tomatoes Provençal, and Bordelaise</i>	38.00
MOULES FRITES	35.00
VEAL MILANESE <i>with endive, artichokes, frisée, and blood orange salad</i>	40.00
BUTTERNUT SQUASH RISOTTO <i>truffle crème fraîche and aged balsamic</i>	29.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	32.00
RAMP PESTO SPAGHETTI <i>with pine nuts and smoked pecorino</i>	33.00
SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, and marinated tomatoes</i>	37.00
DUCK CONFIT <i>with crushed Yucon Gold potato and sunchokes, mustard greens</i>	38.00
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	58.00
STEAK FRITES* <i>maître d' butter or béarnaise sauce</i>	47.00
BALTHAZAR BURGER* / CHEESEBURGER*	29.00 / 30.00

PLATS POUR DEUX

WHOLE FREE-RANGE CHICKEN <i>with Cipollini onions, smoked bacon, king trumpet mushrooms, spinach, and pomme purée — for two</i>	85.00
DRY-AGED CÔTE DE BOEUF* <i>with Balthazar onion rings and Bordelaise sauce — for two</i>	174.00

PLAT DU JOUR

FRIDAY
BOUILLABAISSÉ
49.00

LES GARNITURES 14.00

POMMES FRITES	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	HARICOTS VERTS
MIXED FIELD GREENS	POMME PURÉE

PLAT DU JOUR

SATURDAY
BEEF SHORT RIBS
44.00

Our french fries are cooked in peanut oil.

**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. * kindly refrain from using cellular phones when dining at Balthazar except for occasional and necessary short conversations **