

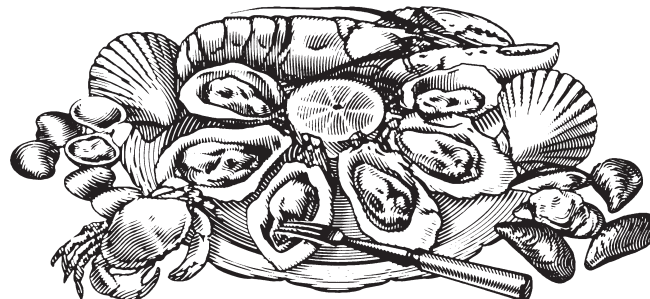
# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

ONION SOUP GRATINÉE	18.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata, and truffle vinaigrette</i>	19.00
DORADE CRUDO <i>with chilies, capers, extra virgin olive oil, and citrus vinaigrette</i>	22.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	18.00
COUNTRY PÂTÉ <i>with Armagnac prunes, pistachios, pickled mustard seeds, and sourdough bread</i>	21.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00
“VAL DE LOIRE” WHITE ASPARAGUS <i>with egg mimosa and sherry vinaigrette</i>	23.00
STEAK TARTARE* 23.00 / 29.00	
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	23.00

## LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER  
**LE GRAND\*** 135.00      **LE BALTHAZAR\*** 185.00

<b>OYSTERS*</b>		<b>SHELLFISH</b>	
Island Creek* half dozen	27.00	Little Neck Clams*	20.00
West Coast*	P/A	Half Crab Mayonnaise	27.00
Oysters du Jour*	P/A	Half Lobster	P/A
		King Crab	P/A

*Shrimp Cocktail* 24.00  
*Seafood Ceviche* 25.00

## ENTRÉES

FAROE ISLAND SALMON* <i>with spring vegetables and a saffron broth</i>	35.00
MOULES FRITES	29.00
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	24.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	40.00
PAN ROASTED CHICKEN BREAST <i>with peas à la Française and thyme jus</i>	33.00
NY STRIP STEAK “AU POIVRE”* <i>with spinach and pommes frites</i>	49.00
HOUSE-MADE PAPPARDELLE <i>with wild boar ragoût, rosemary, and Pecorino</i>	28.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	30.00
ASPARAGUS RISOTTO <i>with sugar snap and English peas, fines herbes, and Parmesan</i>	26.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	33.00
BALTHAZAR BURGER*	27.00
À CHEVAL*	26.00
BALTHAZAR CHEESEBURGER*	26.00
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	23.00

## SALADES ET SANDWICHES

SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	33.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette, and a soft-poached egg</i>	23.00
ROAST LAMB SANDWICH <i>with grilled vegetables, arugula, and harissa mayonnaise</i>	23.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	22.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	26.00

## PLAT DU JOUR

**FRIDAY**  
**BOUILLABAISSÉ**  
 47.00

## LES GARNITURES 13.00

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

BREAKFAST	Mon-Fri	7:30AM	11:00AM
BRUNCH	Sat-Sun	10:00AM	4:00PM
LUNCH	Mon-Fri	11:30AM	4:30PM
DINNER	Mon-Sun	5:00PM	10:00PM

EXECUTIVE CHEF *Laurent Kalkotour*

*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.*