

BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINE	12.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	12.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	15.00
FRISÉE AUX LARDONS <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	18.00
HEIRLOOM APPLE SALAD <i>with bibb lettuce, crisp ham, pickled shallots and a lemon-thyme buttermilk dressing</i>	17.00
SEAFOOD CEVICHE	18.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	15.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	13.00
BRANDADE DE MORUE CROQUETTES	12.00
HOMEMADE PUMPKIN RAVIOLI <i>with La Quercia pancetta, pumpkin seed gremolata, kale and sherry vinegar</i>	17.00 / 25.00
STEAK TARTARE	16.00 / 24.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	19.00
PÂTÉ GRAND PÈRE <i>country style pâté with mustard and pickles</i>	16.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER
LE GRAND 50.00 **LE BALTHAZAR** 125.00

OYSTERS		SHELLFISH	
Wellfleet	half dozen 21.00	Little Neck Clams	15.00
West Coast	P/A	Half Crab Mayonnaise	21.50
Oysters du Jour	P/A	Half Lobster	P/A

Shrimp Cocktail 18.00

LES SALADES

SALADE NICOISE <i>with fresh seared tuna</i>	23.00
GRILLED CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	23.00
GRILLED VEGETABLE SALAD WITH WARM GOAT CHEESE	19.00
GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	24.00
ROASTED BABY BEET SALAD <i>with endive, mache, toasted hazelnuts and fourme d'Ambert</i>	17.00

ENTREES

SAUTEED SKATE <i>with raisin, caper, pistachio beurre noisette and celeriac purée</i>	25.00
PAIN DE SEIGLE CRUSTED ORGANIC SALMON <i>with roasted sun chokes, Brussels' sprouts, and chive pesto</i>	33.00
CASCO BAY COD "EN PERSILLADE" <i>with roasted trumpet royal mushrooms, jambon cru, parsley and mushroom vinaigrette</i>	35.00
MOULES FRITES	21.00
MACARONI AU GRATIN <i>with bacon</i>	16.00
HOMEMADE LINGUINE "VONGOLE" <i>with razor and manila clams, lemon, Serrano chiles, oregano and toasted bread crumbs</i>	25.00
STEAK FRITES <i>with maître d' butter or béarnaise sauce</i>	34.00
SAUTEED CALF'S LIVER <i>with caramelized onions, crisp bacon and mashed potatoes</i>	21.00
CRISP PORK BELLY <i>with creamy polenta, oeuf meurette and roasted mushrooms</i>	28.00
DUCK SHEPHERD'S PIE	25.00
PAN-ROASTED CHICKEN <i>with beet greens, chanterelles, tomato confit and potato gnocchi</i>	33.00
DUCK CONFIT <i>with crispy potatoes, wild mushrooms and frisée salad</i>	26.00
BEEF STROGANOFF <i>with buttered noodles</i>	22.00
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or béarnaise sauce</i>	27.00
OMELETTE <i>with pommes frites and fines herbes</i>	17.00

LES SANDWICHES

ROAST LAMB SANDWICH <i>with grilled vegetables, arugula and harissa mayonnaise</i>	17.00
TOASTED FRENCH HAM AND GRUYERE SANDWICH <i>on country bread</i>	16.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon and mayonnaise, served with pommes frites</i>	17.50
ROASTED EGGPLANT SANDWICH <i>with peperonata, arugula and shaved Parmesan on rosemary ciabatta bread</i>	14.50
HAMBURGER 16.00 — CHEESEBURGER 17.00 — A CHEVAL 17.00	

PLATS DU JOUR



MONDAY MILK BRAISED HERITAGE GOAT 31.00
TUESDAY BRANZINO GRILLADE 32.00
WEDNESDAY GUINEA HEN ROTI ET CONFIT 35.00
THURSDAY GOULASH DE JOUES DE COCHON 32.00
FRIDAY BOUILLABAISSÉ 38.00
SATURDAY BRAISED SHORT RIBS 36.00
SUNDAY HERITAGE PORK PORTERHOUSE 36.00

ASSIETTE de FROMAGES
selection of cheeses of the day 17.00
with a glass of Warre's Warrior Port 22.75

CHEFS DE CUISINE *Riad Nasr, Lee Hanson & Shane McBride*

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.

SUGGESTED GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 6 OR MORE
Please refrain from smoking

BREAKFAST	Mon-Fri	7:30AM	11:30AM
	Sat-Sun	8:00AM	10:00AM
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