

BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINEE	13.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	12.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	15.00
BALTHAZAR SALAD <i>with haricots verts and asparagus</i>	16.00
FRUIT SALAD	13.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	16.00

Hangover Drinks \$14.00

RAMOS FIZZ

Gin, Lemon and Lime Juice, Milk, and Egg White

OYSTER MARY

Vodka, Clamato Juice, Tabasco, and Lemon Juice

CHAMPAGNE PICK-ME-UP

Champagne, V.S. Cognac, Orange Juice, and Grenadine

Le Panier

21.00

a basket of freshly
baked breads
and *pastries*
from our bakery

ENTREES

BRIOCHE FRENCH TOAST <i>with smoked bacon</i>	19.50
APPLE CINNAMON PANCAKES <i>with maple syrup</i>	18.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	21.00
SALADE NICOISE <i>with fresh seared tuna</i>	24.00
CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	24.00
SOUR CREAM HAZELNUT WAFFLES <i>with warm berries</i>	19.00
HOMEMADE LINGUINE "VONGOLE" <i>with razor and manila clams, lemon, Serrano chiles, oregano and toasted bread crumbs</i>	26.00
GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	25.00
PAIN DE SEIGLE CRUSTED ORGANIC SALMON <i>with roasted sun chokes, Brussels' sprouts, and chive pesto</i>	34.00
BEEF STROGANOFF <i>with buttered noodles</i>	23.00
STEAK FRITES <i>with maitre d' butter or béarnaise sauce</i>	35.00
BALTHAZAR BAR STEAK <i>with pommes frites and maitre d' butter or béarnaise sauce</i>	28.00

LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND
80.00

LE BALTHAZAR
125.00

OYSTERS

Wellfleet	half dozen	21.00
West Coast		P/A
Oysters du Jour		P/A

SHELLFISH

Little Neck Clams	15.00
Half Crab Mayonnaise	21.50
Half Lobster	P/A

Shrimp Cocktail 18.00

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.

LES OEUFs

EGGS BELLA DONNA <i>poached eggs with polenta, pancetta and tomato</i>	19.00
RATATOUILLE OMELETTE	18.00
EGGS FLORENTINE <i>spinach and artichoke</i>	22.00
EGGS BENEDICT	22.00
POACHED EGGS BOUDIN NOIR <i>blood sausage</i>	19.00
CORNED BEEF HASH AND EGGS	19.00
EGGS NORWEGIAN <i>poached eggs with smoked salmon and hollandaise</i>	23.00
EGGS MEURETTE <i>poached eggs in a red wine sauce with mushrooms and bacon lardons</i>	19.00
SCRAMBLED EGGS IN PUFF PASTRY <i>with wild mushrooms and asparagus</i>	22.00
EGGS ANY STYLE	17.00
CRÊPE DU JOUR	17.00

Stumptown Coffee

Café American	4.50
Espresso	4.75
Cappuccino	4.75
Bowl of Café au Lait	5.50
Iced Tea/Coffee	4.50
Steep Teas	4.25
Hot Chocolate	5.00
Orange Juice*	5.00
Grapefruit Juice*	5.00

*freshly squeezed

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
	Mon-Thu	6:00PM	12:00AM
DINNER	Fri-Sat	6:00PM	1:00AM
	Sunday	5:30PM	12:00AM

SUGGESTED GRATUITY OF 20%
MAY BE ADDED TO PARTIES OF
6 OR MORE

Please refrain from smoking