

BALTHAZAR

RESTAURANT

PRIX FIXE

3-COURSE LUNCH

APPETIZERS

Soup du Jour

Homemade Pumpkin Ravioli
*with La Quercia pancetta, pumpkin seed gremolata,
kale and sherry vinegar*

Balthazar Salad
*with asparagus, haricots verts,
fennel, ricotta salata and truffle vinaigrette*

Warm Goat Cheese and
Caramelized Onion Tart

ENTREES

Homemade Linguine "Vongole"
*with razor and manila clams, lemon,
Serrano chiles, oregano and toasted bread crumbs*

Pain De Seigle Crusted Organic Salmon
*with roasted sun chokes, Brussels' sprouts,
and chive pesto*

Steak Frites
with maître d' butter or béarnaise sauce

Grilled Brook Trout
over a warm spinach, walnut and lentil salad

Duck Confit

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

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.