

BALTHAZAR

RESTAURANT

PRIX FIXE 3 COURSE DINNER

APPETIZERS

SOUP DU JOUR

SPRING PEA RAVIOLI

with fresh peas, ricotta, mint and crispy pancetta

BALTHAZAR SALAD

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

ESCARGOTS

in garlic butter

WARM GOAT CHEESE AND CARAMELIZED ONION TART

ENTREES

HOMEMADE FETTUCINI

with shrimp, brocolli rabe and espelette

ROASTED COD BARIGOULE

with braised artichokes, fava beans and basil

SEARED ORGANIC SALMON "PETIT POIS A LA FRANCAISE"

with chanterelles and lardons

STEAK AU POIVRE

with pommes frites and spinach

GRILLED BROOK TROUT

over a warm spinach, walnut and lentil salad

ROASTED CHICKEN

with creamy morels, roasted fingerling potatoes and Swiss chard

LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND

70.00

LE BALTHAZAR

115.00

OYSTERS

Wellfleet 1/2 dozen 19.00

West Coast P/A

Oysters du Jour P/A

SHELLFISH

Little Neck Clams 13.00

1/2 Crab Mayonnaise 21.50

1/2 Lobster 23.00

Shrimp Cocktail 16.00

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.