

**BENOIT**  
CLDIN DUCASSE  
*New York*

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*New York*

## Hors d'oeuvres

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<b>Panisse fries</b>	<i>12</i>	<b>Marinated radish</b>	<i>5</i>
whipped cream & gold caviar		seaweed & yogurt condiment	
<b>Pork rillettes</b>	<i>5</i>	<b>Puffed pork skin</b>	<i>6</i>
		butternut & black lemon	
<b>Our egg mayo</b>	<i>5</i>		

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## Pour commencer

<b>Tarte flambée</b>	<i>24</i>
Alsatian thin crust, onions & bacon	
<b>Onion soup gratinée</b>	<i>18</i>
<b>Parsnip velouté</b>	<i>22</i>
grated black truffle	
<b>Charcuterie &amp; pâtés selection</b>	<i>27</i>
cornichons & Dijon mustard	
<b>Lightly seared mackerel*</b>	<i>25</i>
radicchio & fresh horseradish	
<b>Duck foie gras terrine</b>	<i>27</i>
seasonal chutney, toasted brioche	
<b>Pâté en croûte</b>	<i>29</i>
Lucien Tendret's recipe since 1892	
<b>Escargots</b>	<i>HALF DOZEN 16 / DOZEN 30</i>
garlic & parsley butter	

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Plats

<b>Our traditional cassoulet</b>	<i>46</i>
<b>Roasted grouper</b>	<i>42</i>
Fennel & blood orange	
<b>Cod 'à la marinière'</b>	<i>42</i>
Charred celeriac	
<b>Dover sole à la meunière</b>	<i>75</i>
grenobloise sauce	
<b>Quenelles de brochet</b>	<i>34</i>
sauce Nantua	
<b>Buckwheat 'Galette'</b>	<i>32</i>
red cabbage & buttermilk	
<b>Beef 'Pot-au-feu'</b>	<i>40</i>
winter vegetables & grainy mustard	
○ <b>Roasted duck*</b>	<i>40</i>
tender carrots & almond	
○ <b>Filet mignon aux poivres*</b>	<i>52</i>
peppercorn sauce	
○ <b>Skirt steak 'à la Bordelaise' *</b>	<i>42</i>
○ <b>Poulet rôti*</b>	<i>FOR ONE 35 / FOR TWO 70</i>
cooking jus	
○ <b>Hand-chopped beef tartare*</b>	<i>33</i>
mesclun salad	

## Garnitures

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Roasted cauliflower,	<i>12</i>	Mixed greens	<i>8</i>
lemon condiment			
Pommes frites	<i>12</i>	Green beans & ginger	<i>12</i>

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\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

## Salade & Sandwich

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<b>Croque-monsieur</b>	<i>22</i>	<b>Chicory salad</b>	<i>24</i>
mixed greens		pomegranate & goat cheese	

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## Fromages

**Selection of 3 mature cheeses** *20*  
Mothais sur Feuille • Comté • Roquefort

## Desserts

<b>Our baba</b>	<i>14</i>
Rum & whipped cream	
<b>Crème caramel</b>	<i>10</i>
<b>Grand Marnier soufflé</b>	<i>14</i>
vanilla ice cream	
<b>Paris-NY</b>	<i>14</i>
peanut ice cream	
<b>Traditional vanilla millefeuille</b>	<i>14</i>
<b>Tarte Tatin</b>	<i>TO SHARE 24</i>
crème fraîche	
<b>Benoit profiteroles</b>	<i>FOR ONE 12 / FOR TWO 22</i>
vanilla ice cream & warm chocolate sauce	
<b>Vanilla ice cream 'flood' with coffee</b>	<i>12</i>
from our Manufacture in Paris and praline	
<b>Ice cream &amp; sorbet selection</b>	<i>PER SCOOP 4</i>
vanilla, chocolate, pistachio, peanut, lemon & mint, mango & passion fruit, coconut, blackcurrant	

○ ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMMITTED FARMERS

## Remontée de cave

### CHAMPAGNE / SPARKLING

	4 oz 
N.V. <b>Barons de Rothschild</b> - Brut	25
N.V. <b>Dremont</b> - Ephemere 010 - Blanc de noir Extra Brut	26
N.V. <b>Agrapart &amp; Fils</b> - Terroirs - Grand Cru blanc de blancs	28
N.V. <b>Moët &amp; Chandon</b> - Réserve Impériale Brut	25
2012 <b>Dom Pérignon</b>	49
N.V. <b>Barons de Rothschild</b> - Rosé	26
N.V. <b>Ruinart</b> - Rosé	28
2018 <b>Le Mauzac de Pierre</b> - Cuvée Nature - Brut	16

### BLANC

	5 oz 
2019 <b>Alsace Edelzwicker</b> - A.Boxler	19
2021 <b>Alsace Riesling</b> - Hugel	16
2018 <b>Côtes du Jura</b> - Les Granges Paquenesses	21
2021 <b>Chablis</b> - Saint-Martin - Domaine Laroche	22
2020 <b>Meursault</b> - Les Clous - R. Dupont-Fahn	32
2020 <b>Pouilly-Fuissé</b> - Marie Antoinette - J. J. Vincent	19
2020 <b>Santa Rita Hills</b> - Sandhi	19
2021 <b>Vouvray</b> - Champalou	16
2020 <b>Bordeaux Côtes de Francs</b> - Château Puyanché	15
2021 <b>Sancerre</b> - Sélection Benoit NY - X. Flouret	21
2021 <b>VDF Collines du Larzac</b> - Unau- Pierre & Antonin	15

### ROSÉ

2021 <b>Côtes de Provence</b> - Les Commandeurs - Peyrassol	19
2021 <b>Saumur</b> - Guiberteau	16

### ROUGE

2018 <b>Bourgogne Côte d'or</b> - D. Duband	21
2015 <b>Pommard</b> - L. Jadot	23
2019 <b>Volnay</b> - Vieilles Vignes - Domaine Rossignol-Fevrier	30
2019 <b>Sonoma County Pinot Noir</b> - Little Boat	22
2019 <b>Saumur</b> - Clos du Tue Loup - Monopole - A. Lambert	20
2016 <b>Puisseguin Saint-Emilion</b> - Château des Laurets	24
2014 <b>Castillon Côtes de Bordeaux</b> - Domaine de l'A	23
2019 <b>Listrac-Médoc</b> - Château Fourcas Hosten	25
2021 <b>Vin de France</b> - Cuvée Minerve - Incipio	15
2020 <b>Beaujolais</b> - Domaine Jules Desjournes	21
2018 <b>Châteauneuf-du-Pape</b> - Domaine Pierre Usseglio	30
2019 <b>Napa Valley Cabernet</b> - Fortune 1621	21

## Cocktails

### CREATIONS

**Once In Pearis** 18  
Vodka, lemon, pear nectar, vanilla

**NYC Beet** 18  
Gin, byrrh, dolin blanc, beet jus, lemon, egg white

**Brethren Of The Coast** 18  
Dark rum, french whiskey, falernum, grenadine, pineapple

**Nutty Persuasion** 18  
Bourbon, nux alpina, orange, bitters

**High In The Apple Tree** 18  
Brown butter infused calvados, apple cider, sherry, lemon

**Fusion** 18  
Single malt japenese whiskey, suze, sobacha, lemon

**Marranitos** 18  
Tequila, ginger, ginger beer, lime, hellfire bitters

**Around the Clock** 18  
Mezcal, grapefruit, lime, maple syrup,  
egg white\*, red chili peppers

**Imbroglio** 21  
Champagne Barons de Rothschild, lillet blanc, suze

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