

BENOIT
CLDIN DUCASSE
New York

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New York

Pour commencer

Tarte flambée Alsatian thin crust, onions & bacon	24
Onion soup gratinée	18
Charcuterie & pâtés selection cornichons	27
Duck foie gras terrine seasonal chutney, toasted brioche	27
Pâté en croûte Lucien Tendret's recipe since 1892	29
Escargots garlic & parsley butter	HALF DOZEN 16 / DOZEN 30
Selection of mature cheeses for two pieces	17
for three pieces	23
for four pieces	28

Salades & Sandwiches

Croque-monsieur mixed green salad	22
Benoit cheeseburger* bacon & caramelized onions	22
Chicken Caesar salad*	31
Panzanella salad	24

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Confit cod corn & basil condiment	40
Dover sole à la meunière grenobloise sauce	75
Quenelles de brochet Nantua sauce	39
Roasted duck* japanese eggplant & mustard	42
Filet mignon aux poivres* peppercorn sauce	55
Poulet rôti* cooking jus	FOR ONE 38 / FOR TWO 75
Hand-chopped beef tartare* mixed green salad	33

Garnitures

Ratatouille	12	Mixed green salad	8
Pommes frites	12	Green beans & shallots	12

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



Alberta's Italian favorites

Tomato carpaccio taggiasca olives & herbs	22
Fresh burrata zucchini & red onions	26
Paccheri* octopus & cherry tomatoes	36
Ravioli ricotta & spinaci	34
Risotto* gamberoni & bell pepper	38
Beef tagliata* arugula condiment & aceto balsamico	42

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

Remontée de cave

CHAMPAGNE / SPARKLING

	4 oz	U
N.V. Barons de Rothschild - Blanc de Blancs	27	
N.V. Perseval-Farge - C. de reserve - Brut	23	
N.V. Moët & Chandon - Réserve Impériale Brut	25	
N.V. J. Blin - Le Champs de L'Épinette - Blanc de Noirs	27	
2013 Dom Pérignon	55	
N.V. Barons de Rothschild - Rosé	26	
N.V. Ruinart - Rosé	32	
2021 Le Mauzac de Pierre - Cuvée Nature - Brut	16	

BLANC

	5 oz	U
2019 Alsace Edelzwicker - A.Boxler	19	
2022 Alsace Pinot Blanc - Vieilles Vignes - Meyer-Fonné	15	
2022 Chablis - Saint-Martin - Domaine Laroche	22	
2022 Meursault - Les Clous - R. Dupont-Fahn	32	
2020 Bourgogne Chardonnay - Claire Laroche	18	
2021 Willamette Valley - Basalt - Granville	22	
2022 Sancerre - Sélection Benoit NY - X. Flouret	23	
2022 Bordeaux - Le Merle blanc de Château Clarke	28	
2021 VDF Collines du Larzac - Unau- Pierre & Antonin	15	
2021 Friuli Isonzo - Dessimis- Vie di romans	21	
2022 Colli Orientali Del Friuli - Ronchi di Cialla	18	
2022 Abruzzo - Prope- Velenosi	16	

ROSÉ

2020 Côtes de Provence - AIX	19	
2023 VDF - Souleil - Vin de Bonté	14	

ROUGE

2018 Marsannay - Clos du Roy - R. Bouvier	22	
2019 Hte-Côtes-de-Nuits - Dames Huguettes - Dom. Dufouleur	24	
2017 Savigny-Lès-Beaune - Les Lavières - L. Jadot	32	
2021 Russian River Pinot Noir - Little Boat	22	
2021 Saumur - Clos du Tue Loup - Monopole - A. Lambert	21	
2016 VDF - «Turbigo» Cinsault - Les Vignerons Parisiens	19	
2017 Puisseguin Saint-Emilion - Château des Laurets	24	
2016 Castillon Côtes de Bordeaux - Domaine de l'A	25	
2016 Saint-Estèphe - Les Pelerins de Lafon-Rochet	23	
2021 Napa Valley - Fortune 1621	21	
2020 Cornas - Vieilles Vignes - A. Voge	30	
2021 Côtes du Rhône - Domaine de Courtedune	17	
2020 Châteauneuf-du-Pape - P. Usseglio & Fils	30	
2021 Vernatsch Alte Reben - Sonntaler - Kellerei Kurtatsch	17	
2020 Rosso Dei Dardi - A & G-N. Fantino	19	
2021 Rosso Di Montalcino - La Torre	23	

Cocktails

CREATIONS

Le Barthelemy 18

French whiskey, pineapple juice, lime, triple sec

Le Jardin 18

Cucumber infused vodka, lemon, edelflower

Imbroglia 20

Champagne Barons de Rothschild, lillet blanc, suze

A berry good drink! 20

Tequila, strawberry, lemon, vanilla

Dirty salsa 20

Vodka, watermelon, poblano liquor, basil

Around the Clock 19

Red chilli pepper infused mezcal, grapefruit, lime, egg white

Le fizz de la passion 20

Gin, passion fruit, coconut, lemon

COCKTAILS BY CAMPARI

Pimiento 18

Fire roasted mezcal, Campari, lime

Toasted Hay Negroni 18

Toasted hay gin, Campari, Vermouth

Americano 16

Campari, Vermouth, soda

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