

Hors d'œuvre

○ Sea bream crudo artichoke, lemon & olives	Butternut squash cured duck
○ Pork rillettes	Raw vegetables aioli
○ Egg mayo	Spicy shrimp ceviche
○ Crispy pig's trotter tartar sauce	Roasted & smoked eggplant peanut, cilantro dressing
○ Rabbit porchetta mustard & tarragon	Squid chickpeas & spices
CHOICE OF 3 / 15 ■ CHOICE OF 5 / 21	

Pour commencer

○ Tarte flambée Alsatian thin crust, onions & bacon	14
○ Onion soup gratinée	16
Delicate corn velouté & crispy lump crab	24
Octopus & fingerling potatoes baby gem lettuce	18
Lobster salad quinoa, cucumber & fresh mint	28
East Coast oysters on half shell shallot/black pepper vinegar sauce	HALF DOZEN 23
Charcuterie & pâtés selection cornichons & Dijon mustard	25
○ Duck foie gras terrine fall fruit chutney & Parisian brioche	28
○ Pâté en croûte Lucien Tendret's recipe since 1892	19
○ Escargots garlic & parsley butter	HALF DOZEN 14 / DOZEN 24

Produit du mois

Quenelles de brochet, Nantua sauce 28
2014 Saint-Péray - Version - F. Villard 15

Plats

○ King salmon seasonal vegetables, Béarnaise	34
Seared Maine sea scallops macaroni gratin & black truffle	38
Roasted cod mango/passion fruit rougaille sauce	36
Steamed striped bass spelt & seaweed, black olive/lemon condiment	42
○ Cookpot of ceps & confit potatoes black truffle vinaigrette	28
Sweet spiced Rohan duck apple & ginger condiment	36
○ Poulet rôti pommes frites	FOR ONE 30 / FOR TWO 55
Roasted squab artichoke & ceps, cooking jus	52
○ Foie de veau potato Lyonnaise & slow simmered onions	38

Garnitures

Spicy corn, shishito peppers	14
Mixed green salad	8
Pommes frites	9
Green beans/salicornia/ginger	10

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de boeuf

Hand-chopped beef tartare 32 mesclun salad	Filet mignon aux poivres 46 peppercorn sauce
Skirt steak 'à la Bordelaise' 36	NY strip steak 44 Béarnaise

Fromages

Selection of 3 French cheeses 19
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert

Desserts

○ Our Baba Armagnac & whipped cream	12
Citrus composition lemon thyme ice cream	11
○ Vanilla millefeuille	12
Roasted figs caramelized brioche & walnut, olive oil ice cream	14
○ Crème caramel	8
Raspberry soufflé lychee sorbet	14
○ Tarte Tatin	TO SHARE 24
○ Benoit profiteroles	TO SHARE 22
Ice cream & sorbet selection vanilla, chocolate, pistachio, salted butter caramel lemon/mint, lychee, exotic fruit, lemon/thyme	PER SCOOP 4

○ BENOIT CLASSICS

Remontée de cave

BULLES		4 Oz	
BLANC			
n.v.	Champagne - Sélection Alain Ducasse	19	
n.v.	Champagne -Diebolt-Vallois- Blanc de Blancs	22	
n.v.	California - Louis Pommery	13	
2006	Champagne - Dom Pérignon	45	
ROSÉ			
n.v.	Champagne rosé - Philippe Gonet Rosé	20	
2016	Cerdon Bugey - Renardat-Fâche	12	
BLANC		5 Oz	15 Oz
CHARDONNAY			
2015	Chablis - Ste Claire - Brocard	15	45
2015	Chassagne-Montrachet - Bachelet-Ramonet	24	72
2013	Santa Barbara County - À Côté - La Fenêtre	12	36
SAUVIGNON			
2016	Sancerre - Patient Cottat	15	45
PICPOUL			
2016	Picpoul de Pinet - Calmel & Joseph	11	33
RIESLING			
2016	Finger Lakes - N. Kendall	12	36
RHÔNE VARIETAL			
2014	Côtes du Rhône Villages - P.H. Morel	9	27
2014	VPD C.Rhodaniennes - Viognier - JM.Gerin	14	42
CHENIN			
2015	Anjou - Domaine de la Bergerie	12	36
PETIT ET GROS MANSENG			
2015	Jurancon Sec - La Part Davant - Camin Larredya	16	48
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ROSÉ			
2016	Côtes de Provence - Château la Mascaronne	15	45
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ROUGE		5 Oz	15 Oz
PINOT NOIR			
2015	Menetou-Salon - Domaine de l'Ermitage	12	36
2015	Marsannay- L.Latour	15	45
2014	Hautes-Côtes de Nuits- D. Duband	19	57
2013	Finger Lakes - N. Kendall	16	48
GAMAY			
2015	Morgon - Hospices de Belleville	12	36
BORDEAUX BLEND			
2011	Saint Estèphe - Marquis de Calon	21	63
2011	Côtes de Bordeaux Castillon - Domaine de l'A	19	57
2008	Pessac-Léognan - Chapelle de la Mission Haut-Brion	35	105
2014	Paso Robles - Vina Robles	13	39
RHÔNE BLEND			
2015	Côtes du Rhône - Chaume-Arnaud	10	30
2015	Crozes-Hermitage - Equinoxe- M.Graillot	14	42
2014	Languedoc -La Voute du Verdus	14	42
ZINFANDEL			
2015	Sonoma Valley - Old Vine - Bedrock	15	45

Cocktails

BENOIT SIGNATURE

14

Reverse Martini

New York dry vermouth, Brooklyn dry gin
home made orange bitters & tonic water

Benoit Spritz

Campari, red vermouth
sparkling wine & Brooklyn seltzer water

WINE REMIX

OF THE WEEK

19

FRENCH 75

Champagne, french gin, lemon juice

CLASSICS / CREATIONS

15

Manhattan

Whiskey, Dubonnet, griottines & bitters

Vesper

Vodka & gin, Lillet blanc & Orange bitters

Toasted hay Negroni

Toasted hay gin, Campari, sweet vermouth

Le Jardin

Cucumber infused gin, elderflower, lemon juice

Breakfast Martini

Gin, orange marmalade, cointreau

Espresso Martini

Vanilla infused vodka, Kahlua, creme de cacao, espresso

Mint Julep

Bourbon, mint leaves, bitters

Bloody Mary

Vodka, lemon & spicy tomato juice

BENOIT WINE BAR MENU IS ALSO AVAILABLE