

Hors d'œuvre

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|---|---|
| ○ Octopus & crispy quinoa smoked pepper condiment | ○ Sea bream crudo * citrus & Meyer lemon |
| ○ 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 / 16 ■ CHOICE OF 5 / 22

Pour commencer

- | | |
|---|--------------------------|
| ○ Tarte flambée Alsatian thin crust, onions & bacon | 15 |
| ○ Onion soup gratinée | 17 |
| ○ Delicate chestnut velouté butternut & mushroom croustis | 24 |
| ○ Maine lobster apple & remoulade, homardine sauce | 33 |
| ○ East Coast oysters on half shell * shallot/black pepper vinegar | HALF DOZEN 24 |
| ○ Charcuterie & pâtés selection cornichons & Dijon mustard | 26 |
| ○ Duck foie gras terrine pear & apple chutney, toasted brioche | 29 |
| ○ Pâté en croûte Lucien Tendret's recipe since 1892 | 20 |
| ○ Escargots garlic & parsley butter | HALF DOZEN 15 / DOZEN 25 |

Produit du mois

- **Traditional cassoulet** 40

Plats

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|---|-------------------------|
| ○ King salmon seasonal vegetables, Béarnaise | 35 |
| ○ Seared Maine sea scallops creamy & crunchy cauliflower | 39 |
| ○ Roasted cod mango/passion fruit rougaille sauce | 37 |
| ○ Steamed striped bass seaweed, black olive & lemon condiment | 43 |
| ○ Cookpot of ceps & potatoes, black truffle | 33 |
| ○ Quenelles de brochet, Nantua | 28 |
| ○ Duck 'à l'orange' * daïkon & turnip, dolce forte sauce | 39 |
| ○ Poulet rôti pommes frites | FOR ONE 31 / FOR TWO 56 |
| ○ Crispy veal sweetbreads seared vegetables, cooking jus | 49 |
| ○ Foie de veau * potato Lyonnaise & slow simmered onions | 39 |

Garnitures

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|--|----|
| ○ Our Mac & cheese | 15 |
| ○ Mixed green salad | 8 |
| ○ Pommes frites | 10 |
| ○ Green beans/salicornia/ginger | 11 |

Pièces de bœuf

- | | | | |
|---|----|---|----|
| ○ Hand-chopped beef tartare * mesclun salad | 33 | ○ Filet mignon aux poivres * peppercorn sauce | 47 |
| ○ Skirt steak * Bordelaise sauce | 37 | ○ NY strip steak * Béarnaise | 45 |

Fromages

- **Selection of 3 French cheeses** 20
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert
- **Wine Pairing** 18
Sancerre ■ Côtes du Jura 'Savagnin' ■ Coteaux du Layon

Desserts

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|---|-------------|
| ○ Our Baba Armagnac & whipped cream | 12 |
| ○ Green apple & dill vacherin | 14 |
| ○ Vanilla millefeuille | 12 |
| ○ Candied chestnut 'Mont-Blanc' citrus marmalade | 14 |
| ○ Crème caramel | 8 |
| ○ Chocolate soufflé pistachio ice cream | 14 |
| ○ Tarte Tatin | TO SHARE 24 |
| ○ Benoit profiteroles | TO SHARE 22 |
| ○ Ice cream & sorbet selection vanilla, chocolate, pistachio caramel, pear & vanilla, roasted peanut lemon & mint, apple & dill, grapefruit | PER SCOOP 4 |

Remontée de cave

| BULLES | | 4 Oz | |
|--------------------------------------|--|-------------|--------------|
| BLANC | | | |
| n.v. | Champagne - Sélection Alain Ducasse | 20 | |
| n.v. | Champagne - E. Rodez - Grand Cru zero dosage | 26 | |
| n.v. | California - Louis Pommery | 13 | |
| 2006 | Champagne - Dom Pérignon | 46 | |
| ROSÉ | | | |
| n.v. | Champagne - Lanson | 23 | |
| BLANC | | 5 Oz | 15 Oz |
| CHARDONNAY | | | |
| 2017 | Chablis - Sainte Claire - J.M. Brocard <i>by the Magnum</i> | 15 | 45 |
| 2015 | Meursault - Les Narvaux - Jobard-Morey | 28 | 84 |
| 2013 | Saint-Aubin 1er cru - F. Carillon | 23 | 69 |
| 2017 | Santa Barbara County - Fess Parker <i>by the Magnum</i> | 13 | 39 |
| SAUVIGNON | | | |
| 2017 | Sancerre - P.Jolivet <i>by the Magnum</i> | 16 | 48 |
| 2015 | Napa Valley - Fumé Blanc - Grgich Hills Estate | 18 | 54 |
| JACQUÈRE | | | |
| 2013 | Vin de Savoie Chignin - G. Berlioz | 14 | 42 |
| DRY RIESLING | | | |
| 2017 | Seneca Lake - Hermann J. Wiemer | 13 | 39 |
| MELON DE BOURGOGNE | | | |
| 2017 | Muscadet Sèvre-et-Maine - Amphibolite - J.Landron | 12 | 36 |
| GEWÜRZTRAMINER | | | |
| 2017 | Alsace - A. Mann | 14 | 42 |
| RHÔNE VARIETAL | | | |
| 2016 | Côtes du Rhône - Belleruche - M. Chapoutier | 9 | 27 |
| CHENIN | | | |
| 2015 | Vouvray Sec - V. Carême | 13 | 39 |
| PETIT ET GROS MANSENG | | | |
| 2017 | Jurancon Sec - La Part Davant - Camin Larredya | 16 | 48 |
| //////////////////////////////////// | | | |
| ROSÉ | | | |
| 2017 | Côtes de Provence - La Chapelle Gordonne | 15 | 45 |
| //////////////////////////////////// | | | |
| ROUGE | | 5 Oz | 15 Oz |
| PINOT NOIR | | | |
| 2015 | Bourgogne - Vignerons de Buxy | 12 | 36 |
| 2017 | Marsannay - L. Latour | 16 | 48 |
| 2011 | Gevrey-Chambertin - La Justice - A. Guyon | 28 | 84 |
| 2015 | Eola-Amity Hills - Roserock - Drouhin | 18 | 54 |
| GAMAY | | | |
| 2016 | Morgon - Côte du Py - G. Duboeuf | 12 | 36 |
| CINSAULT | | | |
| 2016 | Vin de Paris - Turbigo - Les Vignerons Parisiens | 14 | 42 |
| BORDEAUX BLEND | | | |
| 2012 | Côtes de Bordeaux Castillon - Domaine de l'A | 19 | 57 |
| 2009 | Listrac en Médoc - Château Fourcas Hosten | 22 | 66 |
| 2008 | Pessac-Léognan - Chapelle de la Mission Haut-Brion | 35 | 105 |
| 2016 | Santa Ynez Valley - Ground Effect | 13 | 39 |
| RHÔNE BLEND | | | |
| 2015 | Côtes du Rhône - 100%- X. Vignon | 11 | 33 |
| 2015 | Faugères - Terroirs - Calmel & Joseph | 12 | 36 |
| 2015 | Crozes-Hermitage - Matinière - Ferraton Père&Fils | 15 | 45 |
| 2017 | Arizona - Chupacabra - Merkins Vineyards | 15 | 45 |
| MALBEC | | | |
| 2015 | Malbec - Chevalier du Château Lagrezette | 16 | 48 |
| CABERNET FRANC | | | |
| 2015 | Bourgueil - Les Quartiers - Y. Amirault | 15 | 45 |

Cocktails

BENOIT SIGNATURE

Reverse Martini 15

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

Benoit Spritz 16

Campari, red vermouth
sparkling wine & Brooklyn seltzer water

Grey Goose Ducasse Martini 23

Grey Goose interpreted by Ducasse, spiced chocolate bitters

HIGHLIGHT

OF THE WEEK

23

Champs Rouge

Widow Jane Bourbon 10 years, Chartreuse, lemon juice & bitters

CLASSICS / CREATIONS

Manhattan 16

Rye Whiskey, Dubonnet, griottines & bitters

Vesper 16

Vodka & gin, Lillet blanc & orange bitters

Toasted Hay Negroni 17

Toasted hay gin, Campari, red vermouth

Choco Bite 16

Madeira, Sherry, Campari, dry vermouth & chocolate bitters

Normandy Beach 17

House infused Calvados, Cranberry compote, lemon juice & fresh Cider

Espresso Martini 17

Vanilla infused vodka, Kahlua, creme de cacao, espresso

Le Jardin 17

Cucumber infused gin, elderflower & lemon juice

Bloody Mary 16

Vodka, lemon & spicy tomato juice

Last Word 18

Gin, Chartreuse, Luxardo Maraschino & lime juice

Gipsy Queens 16

Vodka, Benedictine & bitters

Fond De Culotte Tonic 14

Suze, crème de cassis & tonic water

Aviation 16

Gin, Luxardo Maraschino, crème de violette, lemon juice & griottines

Our Sazerac 17

Rye Whisky, Cognac & Peychaud's bitters

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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