

Hors d'œuvre

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|---|---|
| ○ Salmon gravlax
pomme à l'huile & dill cream | Butternut squash
cured duck |
| ○ Pork rillettes | Radishes
cucumber & mint condiment |
| ○ Egg mayo | Sea bass
avocado & celery |
| ○ Crispy pig's trotter
tartar sauce | Mimosa artichoke |
| ○ Chicken ballotine
pickled chanterelles | Roasted & smoked eggplant
peanut, cilantro dressing |

CHOICE OF 3 / 15 ■ CHOICE OF 5 / 21

Pour commencer

- | | |
|---|--------------------------|
| ○ Tarte flambée
Alsatian thin crust, onions & bacon | 14 |
| ○ Onion soup gratinée | 16 |
| Vegetable 'pot-au-feu'
black truffle & vinaigrette | 26 |
| Lobster bisque, fritters | 27 |
| Sea bream crudo
citrus vinaigrette | 15 |
| 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
pineapple & pear 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

Tournedos Rossini, Pommes Maxim's 54

2005 **Côtes de Bourg** - Maldoror - Château Fougas 21

Plats

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|---|-------------------------|
| ○ King salmon
seasonal vegetables, Béarnaise | 34 |
| Roasted cod
mango/passion fruit rougaille sauce | 36 |
| Seaweed striped bass
torrefied spelt, black olive/lemon condiment | 40 |
| Seared Maine sea scallops
creamy & crunchy cauliflower | 38 |
| ○ Cookpot of Winter fruit & vegetables | 24 |
| Sweet spiced Rohan duck breast 'à l'orange' | 36 |
| ○ Poulet rôti
pommes frites | FOR ONE 30 / FOR TWO 55 |
| Squab
celery three ways & black truffle | 42 |
| ○ Foie de veau
potato Lyonnaise & slow simmered onions | 38 |



Garnitures

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| Coquillettes pasta, Comté & black truffle | 14 |
| Mixed green salad | 8 |
| Pommes frites | 9 |
| Green beans/salicornia/ginger | 10 |

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de bœuf

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| 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 mature cheeses 19

Desserts

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| ○ Our Baba
Armagnac & whipped cream | 12 |
| Lemon curd
cucumber, confit citrus & thyme | 11 |
| ○ Vanilla millefeuille | 12 |
| Chocolate fondant
buckwheat ice cream | 14 |
| ○ Crème caramel | 8 |
| Pistachio soufflé
mandarin sorbet | 14 |
| ○ Tarte Tatin | TO SHARE 24 |
| ○ Benoit profiteroles | TO SHARE 22 |
| Ice cream & sorbet selection
vanilla, chocolate, buckwheat, pistachio, mandarin
grapefruit, blackcurrant, lemon/mint, date & orange blossom | PER SCOOP 3 |

○ **BENOIT CLASSICS**

Remontée de cave

BULLES		120ml	750ml
BLANC			
n.v.	Champagne - Selection Alain Ducasse	19	115
n.v.	Champagne - Delamotte - Blanc de Blancs	25	150
2006	Champagne - Dom Pérignon	45	270
2014	Crémant d’Alsace - A. Mann	13	75
ROSÉ			
n.v.	Champagne rosé - Duval Leroy <i> served in magnum</i>	24	240
2013	North Fork of Long Island - Lieb Cellars	14	80
BLANC		150ml	450ml
CHARDONNAY			
2015	Chablis - Terroir de Chichée - P. Piuze	16	48
2014	Chassagne-Montrachet - Bachelet-Ramonet	24	72
2013	Santa Barbara County - À Côté - La Fenêtre	12	36
SAUVIGNON			
2015	Sancerre - S. Bailly	15	45
RIESLING			
2014	Finger Lakes - Boundary Breaks	11	33
RHÔNE VARIETAL			
2014	Côtes du Rhône Villages - P.H. Morel	9	27
2014	IGP Collines Rhodaniennes - Viognier - F. Villard	14	42
CHENIN			
2014	Anjou - Domaine de la Bergerie	12	36
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ROSÉ			
2014	Côtes de Provence - Symphonie - St-Marguerite	14	42
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ROUGE		150ml	450ml
PINOT NOIR			
2013	Bourgogne - Les Galtières - Laleure-Piot	12	36
2012	Maranges 1er cru - Le Clos des Rois - Demangeot	15	45
2013	Finger Lakes - N. Kendall	16	48
GAMAY			
2014	Morgon - Côte du Py - D. Piron	12	36
BORDEAUX BLEND			
2011	Pauillac - Lacoste Borie	21	63
2011	Côtes de Bordeaux Castillon - Domaine de l’A	19	57
2008	Pessac-Léognan - Chapelle de la Mission Haut-Brion	35	105
2013	Columbia Valley - Revelry Vintners	13	39
RHÔNE BLEND			
2015	Côtes du Rhône - Bearenard	10	30
2014	Crozes-Hermitage - Domaine du Colombier	14	47
2014	Coteaux du Languedoc -Château l’Hospitalet	15	45
ZINFANDEL			
2014	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

13

A-MAURY-CANO

Maury sweet red wine, Campari, Brooklyn seltzer water

CLASSICS

15

Manhattan

Whiskey, Dubonnet, griottines & bitters

Mint Julep

Bourbon, mint leaves, bitters

Negroni

Gin, Campari, sweet vermouth

Tom Collins

Gin, lemon juice & Brooklyn seltzer water

Daiquiri

Rum, lime juice, brown sugar

Cosmopolitan

Vodka, triple sec, cranberry & lime juices

Bloody Mary

Vodka, lemon & spicy tomato juices

Vesper

Vodka & gin, Lillet blanc & Orange bitters

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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