

Hors d'œuvre

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|---|---|
| ○ Salmon gravlax
pomme à l'huile & dill cream | Baby carrot & cumin
cured duck |
| ○ Pork rillettes | Spring vegetables
olive & anchovy condiment |
| ○ 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
black mission fig 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

Veal chop, young vegetables with spring garlic (FOR TWO) 95

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 green asparagus & morels
vin jaune sabayon | 27  |
| Sweet spiced Rohan duck breast 'à l'orange' | 36 |
| ○ Poulet rôti
pommes frites | FOR ONE 30 / FOR TWO 55 |
| Squab
greens 'à la Française' | 44 |
| ○ Foie de veau
potato Lyonnaise & slow simmered onions | 38 |

Garnitures

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|-------------------------------|----|
| Black beans, bacon & onions | 12 |
| Mixed green salad | 8 |
| Pommes frites | 9 |
| Green beans/salicornia/ginger | 10 |

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 |
| Wild strawberries
rhubarb two ways | 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, date/orange blossom
grapefruit, blackcurrant, lemon/mint, rhubarb | PER SCOOP 3 |

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

○ BENOIT CLASSICS

Remontée de cave

	BULLES	120ml	750ml
	BLANC		
n.v.	Champagne - Selection Alain Ducasse	19	115
n.v.	Champagne - A. Jacquart 1er Cru - Blanc de Blancs	23	145
2006	Champagne - Dom Pérignon	45	270
2014	Crémant d'Alsace - A. Mann	13	75
	ROSÉ		
n.v.	Champagne rosé - Duval Leroy <i>servied in magnum</i>	24	240
2013	North Fork of Long Island - Lieb Cellars	14	80

	BLANC	150ml	450ml
	CHARDONNAY		
2015	Chablis - Domaine Garnier & Fils	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



	ROSÉ		
2015	Côtes de Provence - Château la Mascaronne	15	45



	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	Paulliac - 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 - Beurenard	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



BENOIT WINE BAR MENU IS ALSO AVAILABLE

