

## Hors d'œuvre

- |   |  |
|---|--|
| ○ <b>Octopus &amp; crispy quinoa</b><br>smoked pepper condiment | ○ <b>Sea bream crudo *</b><br>citrus & Meyer lemon               |
| ○ <b>Pork rillettes</b>   | ○ <b>Raw vegetables, aioli</b>                                   |
| ○ <b>Egg mayo</b>   | ○ <b>Spicy shrimp ceviche *</b>                                  |
| ○ <b>Crispy pig's trotter</b><br>tartar sauce                   | ○ <b>Roasted &amp; smoked eggplant</b><br>peanut, basil dressing |
| ○ <b>Rabbit porchetta</b><br>mustard & tarragon                 | ○ <b>Squid</b><br>chickpeas & spices                             |

CHOICE OF 3 / 16 ■ CHOICE OF 5 / 22

## Pour commencer

- |   |                          |
|---|--------------------------|
| ○ <b>Tarte flambée</b><br>Alsatian thin crust, onions & bacon               | 15                       |
| ○ <b>Onion soup gratinée</b>  | 17                       |
| <b>Delicate corn velouté</b><br>crispy jumbo lump crab                      | 24                       |
| <b>White asparagus</b><br>Kaluga caviar & maltaise sauce                    | 29                       |
| ○ <b>East Coast oysters on half shell *</b><br>shallot/black pepper vinegar | HALF DOZEN 24            |
| ○ <b>Charcuterie &amp; pâtés selection</b><br>cornichons & Dijon mustard    | 26                       |
| ○ <b>Duck foie gras terrine</b><br>rhubarb & strawberry, toasted brioche    | 29                       |
| ○ <b>Pâté en croûte</b><br>Lucien Tendret's recipe since 1892               | 20                       |
| ○ <b>Escargots</b><br>garlic & parsley butter                               | HALF DOZEN 15 / DOZEN 25 |

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Produit du mois

- **Rib of beef \*** FOR TWO 120  
potato wedges & spice rubs

2012 Saint-Julien - Les Fiefs de Lagrange 24

## Plats

- |  |                         |
|--|-------------------------|
| ○ <b>King salmon *</b><br>seasonal vegetables, Béarnaise                 | 35                      |
| <b>Seared Maine sea scallops</b><br>lettuce & mint cream & bacon         | 39                      |
| <b>Roasted cod</b><br>mango/passion fruit rougaille sauce                | 37                      |
| <b>Steamed striped bass</b><br>seaweed, black olive & lemon condiment    | 43                      |
| ○ <b>Cookpot of green asparagus &amp; morels</b><br>vin jaune zabaglione | 33                      |
| ○ <b>Quenelles de brochet, Nantua</b>                                    | 28                      |
| ○ <b>Duck 'à l'orange' *</b><br>daïkon & turnip, dolce forte sauce       | 39                      |
| ○ <b>Poulet rôti</b><br>pommes frites                                    | FOR ONE 31 / FOR TWO 56 |
| ○ <b>Veal sweetbreads</b><br>spring vegetables, cooking jus              | 49                      |
| ○ <b>Foie de veau *</b><br>potato Lyonnaise & slow simmered onions       | 39                      |



## Garnitures

- |                                      |    |
|--------------------------------------|----|
| Sautéed corn/shishito & bell peppers | 15 |
| Mixed green salad                    | 8  |
| Pommes frites                        | 10 |
| Green beans/salicornia/ginger        | 11 |

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

## Pièces de bœuf

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

## 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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|--|-------------|
| ○ <b>Our Baba</b><br>Armagnac & whipped cream  | 12          |
| <b>Burnt mango</b><br>avocado & cilantro vinaigrette   | 14          |
| ○ <b>Vanilla millefeuille</b>  | 12          |
| ○ <b>Raspberry &amp; pistachio iced nougat</b>   | 14          |
| ○ <b>Crème caramel</b>   | 8           |
| ○ <b>Chocolate soufflé</b><br>hazelnut ice cream   | 14          |
| ○ <b>Tarte Tatin</b>   | TO SHARE 24 |
| ○ <b>Benoit profiteroles</b>   | TO SHARE 22 |
| <b>Ice cream &amp; sorbet selection</b><br>vanilla, chocolate, pistachio<br>coffee, hazelnut, lemon & mint<br>mango & passion fruit, strawberry, raspberry | PER SCOOP 4 |

○ **BENOIT CLASSICS**

# Remontée de cave

<b>BULLES</b>		<b>4 Oz</b>	
BLANC			
n.v.	<b>Champagne</b> - Sélection Alain Ducasse	20	
n.v.	<b>Champagne</b> - E. Rodez - Grand Cru zero dosage	26	
n.v.	<b>California</b> - Louis Pommery	13	
2006	<b>Champagne</b> - Dom Pérignon	46	
ROSÉ			
n.v.	<b>Champagne</b> - Lanson	23	
<b>BLANC</b>		<b>5 Oz</b>	<b>15 Oz</b>
CHARDONNAY			
2017	<b>Chablis</b> - Sainte Claire - J.M. Brocard <i>by the Magnum</i>	15	45
2015	<b>Meursault</b> - Les Narvaux - Jobard-Morey	28	84
2013	<b>Saint-Aubin 1er cru</b> - F. Carillon	23	69
2017	<b>Santa Barbara County</b> - Fess Parker <i>by the Magnum</i>	13	39
SAUVIGNON			
2017	<b>Sancerre</b> - P.Jolivet <i>by the Magnum</i>	16	48
2015	<b>Napa Valley</b> - Fumé Blanc - Grgich Hills Estate	18	54
JACQUÈRE			
2013	<b>Vin de Savoie Chignin</b> - G. Berlioz	14	42
DRY RIESLING			
2017	<b>Seneca Lake</b> - Hermann J. Wiemer	13	39
MELON DE BOURGOGNE			
2017	<b>Muscadet Sèvre-et-Maine</b> - Amphibolite - J.Landron	12	36
GEWÜRZTRAMINER			
2017	<b>Alsace</b> - A. Mann	14	42
RHÔNE VARIETAL			
2016	<b>Côtes du Rhône</b> - Belleruche - M. Chapoutier	9	27
CHENIN			
2015	<b>Vouvray Sec</b> - V. Carême	13	39
PETIT ET GROS MANSENG			
2017	<b>Jurancon Sec</b> - La Part Davant - Camin Larredya	16	48
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<b>ROSÉ</b>			
2017	<b>Côtes de Provence</b> - La Chapelle Gordonne	15	45
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<b>ROUGE</b>		<b>5 Oz</b>	<b>15 Oz</b>
PINOT NOIR			
2015	<b>Bourgogne</b> - Vignerons de Buxy	12	36
2017	<b>Marsannay</b> - L. Latour	16	48
2011	<b>Gevrey-Chambertin</b> - La Justice - A. Guyon	28	84
2015	<b>Eola-Amity Hills</b> - Roserock - Drouhin	18	54
GAMAY			
2016	<b>Morgon</b> - Côte du Py - G. Duboeuf	12	36
CINSAULT			
2016	<b>Vin de Paris-</b> Turbigo - Les Vignerons Parisiens	14	42
BORDEAUX BLEND			
2012	<b>Côtes de Bordeaux Castillon</b> - Domaine de l'A	19	57
2012	<b>Saint-Julien</b> - Les Fiefs de Lagrange	24	72
2009	<b>Listrac en Médoc</b> - Château Fourcas Hosten	22	66
2008	<b>Pessac-Léognan</b> - Chapelle de la Mission Haut-Brion	35	105
2016	<b>Santa Ynez Valley</b> - Ground Effect	13	39
RHÔNE BLEND			
2015	<b>Côtes du Rhône</b> - 100 %- X. Vignon	11	33
2015	<b>Faugères</b> - Terroirs - Calmel & Joseph	12	36
2015	<b>Crozes-Hermitage</b> - Matinière - Ferraton Père&Fils	15	45
2017	<b>Arizona</b> - Chupacabra - Merkins Vineyards	15	45
MALBEC			
2015	<b>Malbec</b> - Chevalier du Château Lagrezette	16	48
CABERNET FRANC			
2015	<b>Bourgueil</b> - 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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