

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, basil dressing |
| ○ Rabbit porchetta
mustard & tarragon | ○ Squid
chickpeas & spices |

CHOICE OF 3 / 16 ■ CHOICE OF 5 / 22

Pour commencer

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

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|--|-------------------------|
| ○ King salmon *
seasonal vegetables, Béarnaise | 35 |
| Seared Maine sea scallops
lettuce & mint cream & bacon | 39 |
| Roasted cod
mango/passion fruit rougaille sauce | 37 |
| Steamed striped bass
seaweed, black olive & lemon condiment | 43 |
| ○ Cookpot of green asparagus & morels
vin jaune zabaglione | 33 |
| ○ Quenelles de brochet, Nantua | 28 |
| ○ Duck 'à l'orange' *
daïkon & turnip, dolce forte sauce | 39 |
| ○ Poulet rôti
pommes frites | FOR ONE 33 / FOR TWO 59 |
| ○ Veal sweetbreads
spring vegetables, cooking jus | 49 |
| ○ Foie de veau *
potato Lyonnaise & slow simmered onions | 39 |



Garnitures

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|--------------------------------------|----|
| 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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| ○ Hand-chopped beef tartare * 33
mesclun salad | ○ Filet mignon aux poivres * 47
peppercorn sauce |
| ○ Skirt steak * 37
Bordelaise sauce | ○ NY strip steak * 45
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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| ○ Our Baba
Armagnac & whipped cream | 12 |
| Burnt mango
avocado & cilantro vinaigrette | 14 |
| ○ Vanilla millefeuille | 12 |
| ○ Raspberry & pistachio iced nougat | 14 |
| ○ Crème caramel | 10 |
| ○ Chocolate soufflé
hazelnut ice cream | 14 |
| ○ Tarte Tatin | TO SHARE 24 |
| ○ Benoit profiteroles | TO SHARE 22 |
| Ice cream & sorbet selection
vanilla, chocolate, pistachio
coffee, hazelnut, lemon & mint
mango & passion fruit, strawberry, raspberry | PER SCOOP 4 |

○ **BEНОIT CLASSICS**

Remontée de cave

	BULLES	4 Oz	
	BLANC		
n.v.	Champagne - Sélection Alain Ducasse	20	
n.v.	Champagne - J.M. Labryère - Grand Cru Prologue	24	
n.v.	Crémant de Loire - Château de Brézé	15	
2006	Champagne - Dom Pérignon	46	
	ROSÉ		
n.v.	Champagne - Veuve Clicquot	26	
	BLANC	5 Oz	15 Oz
	CHARDONNAY		
2017	Chablis - Sainte Claire - J.M. Brocard <i>by the Magnum</i>	16	45
2015	Meursault - Les Narvaux - Jobard-Morey	28	84
2013	Mâcon-Fuissé - Vieilles Vignes - V.Girardin	14	42
2017	Finger Lakes - Nathan K.	16	48
	SAUVIGNON		
2017	Sancerre - P.Jolivet <i>by the Magnum</i>	16	48
2016	Pessac-Léognan - La Croix de Carbonnieux	18	54
	JACQUÈRE		
2013	Vin de Savoie Chignin - G. Berlioz	14	42
	PINOT GRIS		
2017	Dundee Hills - Eyrie Vineyards	14	42
	ALIGOTÉ		
2017	Bourgogne Aligoté - G & J.H. Goisot	12	36
	PICPOUL		
2016	Picpoul de Pinet - Villa Blanche - Calmel & Joseph	10	30
	CHENIN		
2017	Vin de Loire - Le Chenin d'Ailleurs - F. Chidaine	13	39
	PETIT ET GROS MANSENG		
2017	Jurancon Sec - La Part Davant - Camin Larredya	16	48

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	ROSÉ		
2018	Côtes de Provence - La Chapelle Gordonne	16	48

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	ROUGE	5 Oz	15 Oz
	PINOT NOIR		
2017	Hautes-Côtes de Beaune - Charles Père & Fille	14	42
2016	Côte de Nuits-Villages - Gérard Julien & Fils	21	63
	PINOT D'AUNIS		
2017	Coteaux du Loir - Garance - Les Maisons Rouges	14	42
	GAMAY		
2016	Morgon - Côte du Py - G. Duboeuf	12	36
	CINSAULT		
2016	Vin de Paris- Turbigo - Les Vignerons Parisiens	14	42
	CABERNET SAUVIGNON		
2016	Napa Valley - Carpe Diem	19	57
	BORDEAUX BLEND		
2012	Côtes de Bordeaux Castillon - Domaine de l'A	19	57
2012	Saint-Julien - Les Fiefs de Lagrange	24	72
2009	Listrac en Médoc - Château Fourcas Hosten	22	66
2008	Pessac-Léognan - Chapelle de la Mission Haut-Brion	35	105
	SYRAH		
2015	Crozes-Hermitage - Matinière - Ferraton Père&Fils	15	45
2017	Santa Barbara County - PS - Piedrasassi	16	48
	RHÔNE BLEND		
2016	Côtes du Rhône - Un Air de Réméjeanne	11	33
2015	Châteauneuf-du-Pape - Domaine de la Solitude	24	72
2017	Arizona - Chupacabra - Merkins Vineyards	15	45
	MALBEC		
2015	Malbec - Chevalier du Château Lagrezette	16	48

Cocktails

BENOIT SIGNATURE

Benoit Spritz 16
Campari, red vermouth
sparkling wine & Brooklyn seltzer water

Grey Goose Ducasse Martini 23
Grey Goose interpreted by Ducasse, spiced chocolate bitters

CÔTÉ JARDIN

ALL COCKTAILS ARE MADE WITH VEUVE CLICQUOT RICH CHAMPAGNE

21

Orange is the new ... Orange
Basil infused aperol, chef's tomato coulis & orange water

Jardin à la French
Cucumber infused gin, dry vermouth & elderflower

The Gardener
White tea infused vodka, rhubarb purée & Peychaud bitters

El Chiquila
Red chili infused tequila & lime juice

CLASSICS / CREATIONS

Manhattan 16
Rye Whiskey, Dubonnet, griottines & bitters

Toasted Hay Negroni 17
Toasted hay gin, Campari, red vermouth

Normandy Beach 17
House infused Calvados, Cranberry compote, lemon juice & fresh Cider

Champs Rouge 23
Widow Jane Bourbon 10 years, Chartreuse, lemon juice & bitters

Espresso Martini 17
Vanilla infused vodka, Kahlua, creme de cacao, espresso

Le Jardin 17
Cucumber infused gin, elderflower & lemon juice

Last Word 18
Gin, Chartreuse, Luxardo Maraschino & lime juice

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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