

## Hors d'œuvre

- |                                                   |                                                                |
|---------------------------------------------------|----------------------------------------------------------------|
| <b>Melon &amp; cured ham</b><br>Port wine granité | <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               | 17                       |
| <b>Onion soup gratinée</b>                                                | 17                       |
| <b>Delicate corn velouté</b><br>crispy jumbo lump crab                    | 24                       |
| <b>Heritage tomato, fresh goat cheese</b><br>marjoram & golden crouton    | 26                       |
| <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>cherry chutney, 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

**Chicken & lobster** 49  
Parisian gnocchi & wilted spinach

2015 Meursault - Les Narvaux - Jobard-Morey 28

## Plats

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|----------------------------------------------------------------------------------------|-------------------------|
| <b>King salmon *</b><br>seasonal vegetables, Béarnaise                                 | 35                      |
| <b>Seared halibut</b><br>tender artichoke & herb vinaigrette                           | 39                      |
| <b>Roasted cod</b><br>grilled eggplant, rougaille sauce                                | 35                      |
| <b>Steamed striped bass</b><br>seaweed, black olive & lemon condiment                  | 43                      |
| <b>Cookpot of quinoa &amp; summer vegetables</b><br>grilled octopus & pepper condiment | 33                      |
| <b>Quenelles de brochet, Nantua</b>                                                    | 28                      |
| <b>Sweet spiced Rohan duck *</b><br>peach, almond & verbena                            | 39                      |
| <b>Poulet rôti</b><br>pommes frites                                                    | FOR ONE 33 / FOR TWO 59 |
| <b>Veal sweetbreads</b><br>zucchini, cooking jus                                       | 49                      |
| <b>Foie de veau *</b><br>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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|-----------------------------------------------------|----|-------------------------------------------------------|----|
| <b>Hand-chopped beef tartare *</b><br>mesclun salad | 33 | <b>Filet mignon aux poivres *</b><br>peppercorn sauce | 47 |
| <b>Skirt steak *</b><br>Bordelaise sauce            | 37 | <b>NY strip steak *</b><br>Béarnaise                  | 45 |

## Fromages

**Selection of 3 French cheeses** 20  
Sainte-Maure de Touraine ■ Comté (18 months) ■ Roquefort  
**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>                                                                                                                                                  | 10          |
| <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>hazelnut, lemon & mint, peach & verbena,<br>mango & passion fruit, strawberry, raspberry | PER SCOOP 4 |

○ BENOIT CLASSICS

# Remontée de cave

## BULLES 4 Oz

BLANC

n.v.	<b>Champagne</b> - Sélection Alain Ducasse	20
n.v.	<b>Champagne</b> - Moët & Chandon - Imperial Réserve	24
n.v.	<b>Champagne</b> - J.M. Labruyère - Grand Cru Prologue	26
n.v.	<b>Crémant de Loire</b> - Château de Brézé	15
2006	<b>Champagne</b> - Dom Pérignon	46

ROSÉ

n.v.	<b>Champagne</b> - Veuve Clicquot	26
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## BLANC 5 Oz 15 Oz

CHARDONNAY

2017	<b>Chablis</b> - Sainte Claire - J.M. Brocard <i>by the Magnum</i>	16	45
2015	<b>Meursault</b> - Les Narvaux - Jobard-Morey	28	84
2013	<b>Mâcon-Fuissé</b> - Vieilles Vignes - V.Girardin	14	42
2017	<b>Finger Lakes</b> - Nathan K.	16	48

SAUVIGNON

2017	<b>Sancerre</b> - P.Jolivet <i>by the Magnum</i>	16	48
2016	<b>Pessac-Léognan</b> - La Croix de Carbonnieux	18	54

JACQUÈRE

2013	<b>Vin de Savoie Chignin</b> - G. Berlioz	14	42
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PINOT GRIS

2017	<b>Dundee Hills</b> - Eyrie Vineyards	14	42
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ALIGOTÉ

2017	<b>Bourgogne Aligoté</b> - G & J.H. Goisot	12	36
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PICPOUL

2016	<b>Picpoul de Pinet</b> - Villa Blanche - Calmel & Joseph	10	30
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CHENIN

2017	<b>Vin de Loire</b> - Le Chenin d'Ailleurs - F. Chidaine	13	39
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PETIT ET GROS MANSÉNG

2017	<b>Jurançon Sec</b> - La Part Davant - Camin Larredya	16	48
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## ROSE

2018	<b>Côtes de Provence</b> - La Chapelle Gordonne	16	48
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## ROUGE 5 Oz 15 Oz

PINOT NOIR

2017	<b>Hautes-Côtes de Beaune</b> - Charles Père & Fille	14	42
2016	<b>Côte de Nuits-Villages</b> - Gérard Julien & Fils	21	63

PINOT D'AUNIS

2017	<b>Coteaux du Loir</b> - Garance - Les Maisons Rouges	14	42
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GAMAY

2016	<b>Morgon</b> - Côte du Py - G. Duboeuf	12	36
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CINSAULT

2017	<b>Vin de Paris-</b> Turbigo - Les Vignerons Parisiens	14	42
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CABERNET SAUVIGNON

2016	<b>Napa Valley</b> - Carpe Diem	19	57
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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

SYRAH

2015	<b>Crozes-Hermitage</b> - Matinière - Ferraton Père & Fils	15	45
2017	<b>Santa Barbara County</b> - PS - Piedrasassi	16	48

RHÔNE BLEND

2016	<b>Côtes du Rhône</b> - Un Air de Réméjeanne	11	33
2016	<b>Châteauneuf-du-Pape</b> - Domaine de la Solitude	24	72
2017	<b>Arizona</b> - Chupacabra - Merkins Vineyards	15	45

MALBEC

2015	<b>Malbec</b> - Chevalier du Château Lagrezette	16	48
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# 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

BENOIT WINE BAR MENU IS ALSO AVAILABLE