

Hors d'œuvre

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, 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
Vegetable 'garden' turmeric & herbs	23
Delicate chestnut velouté butternut & mushroom croustis	23
Maine lobster apple & remoulade, homardine sauce	32
East Coast oysters on half shell shallot/black pepper vinegar	HALF DOZEN 23
Charcuterie & pâtés selection cornichons & Dijon mustard	25
Duck foie gras terrine pear & quince chutney, toasted brioche	28
Pâté en croûte Lucien Tendret's recipe since 1892	19
Escargots garlic & parsley butter	HALF DOZEN 14 / DOZEN 24

Produit du mois



Quenelles de brochet 'Nantua' 32

Plats

King salmon seasonal vegetables, Béarnaise	34
Seared Maine sea scallops crispy gnocchi & matelote sauce	38
Roasted cod mango/passion fruit rougaille sauce	36
Steamed striped bass seaweed, black olive & lemon condiment	42
Cookpot of fall vegetables & mushrooms	30
Sweet spiced Rohan duck apple & ginger condiment	38
Poulet rôti pommes frites	FOR ONE 30 / FOR TWO 55
Crispy veal sweetbreads seared vegetables, cooking jus	48
Foie de veau potato Lyonnaise & slow simmered onions	38



Garnitures

Our Mac & cheese	14
Mixed green salad	8
Pommes frites	9
Green beans/salicornia/ginger	10

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de boeuf

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 French cheeses 19
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert
Wine Pairing 18
Sancerre ■ Côtes du Jura 'Savagnin' ■ Coteaux du Layon

Desserts

Our Baba Armagnac & whipped cream	12
Green apple & dill vacherin	14
Vanilla millefeuille	12
Cookpot of figs black currant sorbet	12
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 caramel, black currant, pear & vanilla lemon & mint, apple & dill, grapefruit	PER SCOOP 4



○ BENOIT CLASSICS



Remontée de cave

BULLES		4 Oz	
BLANC			
n.v.	Champagne - Sélection Alain Ducasse	19	
n.v.	Champagne - J.L. Vergnon - 1er Cru Blanc de Blancs	22	
n.v.	California - Louis Pommery	13	
2008	Champagne - Drappier - Grande Sendrée	32	
2006	Champagne - Dom Pérignon	45	
ROSÉ			
n.v.	Champagne rosé - Lanson	22	
2015	North Fork of Long Island - Lieb Cellars Rosé	15	
BLANC		5 Oz	15 Oz
CHARDONNAY			
2016	Chablis - Sainte Claire - J.M. Brocard <i>by the Magnum</i>	15	45
2016	Chassagne-Montrachet - Bachelet-Ramonet	26	78
2016	Mendocino County - Girasole Vineyards	12	36
SAUVIGNON			
2017	Sancerre - P.Jolivet <i>by the Magnum</i>	16	48
PICPOUL			
2015	Picpoul de Pinet- Villa Blanche - Calmel & Joseph	11	33
PINOT BLANC			
2016	North Fork of Long Island - Lieb Cellars	12	36
RIESLING			
2014	Alsace - Trimbach <i>by the Magnum</i>	14	42
RHÔNE VARIETAL			
2016	Côtes du Rhône - Belleruche - M.Chapoutier	9	27
2014	VPD C.Rhodaniennes - Viognier - JM.Gerin	14	42
CHENIN			
2015	Vouvray Sec - V. Carême	13	39
PETIT ET GROS MANSENG			
2015	Jurancon Sec - La Part Davant - Camin Larredya	16	48
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ROSÉ			
2017	Côtes de Provence - La Chapelle Gordonne	15	45
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ROUGE		5 Oz	15 Oz
PINOT NOIR			
2016	Bourgogne - M. Lapalus & fils	12	36
2016	Marsannay- L.Latour	15	45
2015	Bourgogne Hautes-Côtes de Nuits- M.Gros	19	57
2015	Santa Barbara - Sandhi	15	45
GAMAY			
2016	Morgon - Hospices de Belleville	12	36
CINSAULT			
2016	Vin de Paris- Turbigo - Les Vignerons Parisiens	14	42
BORDEAUX BLEND			
2008	Listrac-Médoc - Château Fourcas Hosten	20	60
2012	Moulis en Médoc - Château Poujeaux	21	63
2012	Côtes de Bordeaux Castillon - Domaine de l'A	19	57
2008	Pessac-Léognan - Chapelle de la Mission Haut-Brion	35	105
2014	Paso Robles - Vina Robles	13	39
RHÔNE BLEND			
2012	Saint-Joseph - P. Gaillard	16	48
2015	Côtes du Rhône - 100 %- X. Vignon	11	33
2015	Côtes de Provence -Château La Mascaronne	15	45
2016	Arizona - Chupacabra - Merkins Vineyards	15	45
ZINFANDEL			
2016	Sonoma Valley - Old Vine - Bedrock	15	45



Cocktails

BENOIT SIGNATURE

15

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

HIGHLIGHT

OF THE WEEK

22

Grey Goose Ducasse Martini

Grey Goose interpreted by Ducasse, spiced chocolate bitters

CLASSICS / CREATIONS

16

Manhattan

Whiskey, Dubonnet, griottines & bitters

Vesper

Vodka & gin, Lillet blanc & Orange bitters

Toasted hay Negroni

Toasted hay gin, Campari, sweet vermouth

Ciel rouge

Aperol, simple syrup, lemon juice & egg white

Breakfast Martini

Gin, orange marmelade, cointreau

Espresso Martini

Vanilla infused vodka, Kahlua, creme de cacao, espresso

Le Jardin

Cucumber infused gin, elderflower & lemon juice

Bloody Mary

Vodka, lemon & spicy tomato juice

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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