

Hors d'œuvre

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|--|---|
| Octopus & crispy quinoa
smoked pepper condiment | Marinated sea bream *
citrus & Meyer lemon |
| ○ Pork rillettes | Raw vegetables, aioli |
| ○ Egg mayo | Spicy shrimp ceviche * |
| ○ Crispy pig's trotter
tartar sauce | Eggplant two ways,
cilantro condiment |
| ○ 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 chestnut velouté
confit butternut & sage croustis | 25 |
| Maine lobster salad
beets, grapefruit & saffron crisps | 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
mango & Sichuan pepper chutney, toasted brioche | 29 |
| ○ Pâté en croûte
Lucien Tendret's recipe since 1892 | 20 |
| ○ Escargots
garlic & parsley butter | HALF DOZEN 15 / DOZEN 25 |

Produit du mois

Benoit burger "Rossini" 45

2012 Côtes de Bordeaux Castillon - Domaine de l'A 19

Plats

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|--|-------------------------|
| ○ King salmon *
seasonal vegetables, Béarnaise | 37 |
| Seared halibut
braised cabbage & capers, brown butter | 39 |
| Roasted cod
salsify & rougaille | 35 |
| Steamed striped bass
seaweed, black olive & confit lemon | 43 |
| ○ Cookpot of ceps & potatoes
truffle vinaigrette | 33 |
| ○ Quenelles de brochet, Nantua | 28 |
| ○ Sweet spiced Rohan duck *
seared apple, onions & ginger condiment | 39 |
| ○ Poulet rôti
pommes frites | FOR ONE 33 / FOR TWO 59 |
| ○ Veal sweetbreads
leeks & mushrooms, cooking jus | 49 |
| ○ Foie de veau *
potato Lyonnaise & slow simmered onions | 39 |

Garnitures

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| Gratinated cauliflowers | 12 |
| Mixed green salad | 8 |
| Pommes frites | 10 |
| Green beans/salicornia/ginger | 11 |

Pièces de bœuf

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|--|----|--|----|
| ○ Hand-chopped beef tartare *
mesclun salad | 33 | ○ Filet mignon aux poivres *
peppercorn sauce | 47 |
| ○ Skirt steak *
Bordelaise sauce | 37 | NY strip steak *
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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|---|-------------|
| ○ Our Baba
Armagnac & whipped cream | 12 |
| Chestnut & blackcurrant composition | 14 |
| ○ Vanilla millefeuille | 12 |
| Chocolate, smoked praline
bourbon ice cream | 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,
hazelnut, lemon & mint, blackcurrant,
mango & passion fruit, coconut, chestnut | PER SCOOP 4 |

Remontée de cave

BULLES		4 Oz	
BLANC			
n.v.	Champagne - Sélection Alain Ducasse	20	
n.v.	Champagne - Moët & Chandon - Imperial Réserve	24	
n.v.	Champagne - J.M. Labruyère - Grand Cru Prologue	26	
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 - Saint Martin - Domaine Laroche	18	54
2016	Meursault - Les Narvaux - Jobard-Morey	30	90
2013	Mâcon-Fuissé - Vieilles Vignes - V.Girardin	14	42
2017	Finger Lakes - Nathan K.	16	48
SAUVIGNON			
2017	Sancerre - P.Jolivet	17	51
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	Jurançon 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
CABERNET FRANC			
2013	Anjou - Les Mines - Domaine Andrée	21	63
GAMAY			
2016	Morgon - Côte du Py - G. Duboeuf	12	36
CABERNET SAUVIGNON			
2017	Napa Valley - Fortune 1621	20	60
BORDEAUX BLEND			
2014	Côtes de Bordeaux Castillon - Domaine de l'A	19	57
2015	Puisseguin Saint-Émilion - Château des Laurets	24	72
2010	Listrac en Médoc - Château Fourcas Hosten	22	66
SYRAH			
2015	Crozes-Hermitage - Matinière - Ferraton Père & Fils	15	45
2017	Santa Barbara County - PS - Piedrasassi	16	48
RHÔNE BLEND			
2018	Côtes du Rhône - Monte Lune - Réméjeanne	12	36
2016	Châteauneuf-du-Pape - Domaine de la Solitude	24	72
2011	Côtes du Roussillon Villages -Bila-Haut	20	60
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

HIGHLIGHT

OF THE WEEK

NORMANDY BEACH 17

House infused Calvados, Cranberry compote, lemon juice & fresh cider

CREATIONS

TOASTED HAY NEGRONI 17

Toasted hay gin, Campari, red vermouth

ESPRESSO MARTINI 17

Vanilla infused vodka, Kahlua, creme de cacao, espresso

LE JARDIN 17

Cucumber infused gin, elderflower & lemon juice

OCCULT CONCOCTION 17

Islay Scotch, Rye Whiskey, Meletti amaro, sherry & bitters

WINTER IN OAXACA 17

Sage infused mezcal, St-Germain, lemon juice, honey, egg white & bitters

PUMPKIN PATCH 17

Rum, spiced pumpkin, lemon juice & egg white

ONCE IN PEARIS 17

Vodka, pear gastrique, pear nectar & lemon juice

CLASSICS

MANHATTAN 16

Rye Whiskey, red vermouth, griottines & bitters

MARTINEZ 17

Old tom Gin, Luxardo Maraschino, red vermouth & bitters

PENICILLIN 17

Scotch, lemon juice, honey & ginger

LAST WORD 18

Gin, Chartreuse, Luxardo Maraschino & lime juice

VESPER 16

Vodka & gin, Lillet blanc & orange bitters

OUR SAZERAC 17

Rye Whisky, Cognac & Peychaud's bitters

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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