

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, cilantro 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 | 15 |
| ○ Onion soup gratinée | 17 |
| ○ Vegetable 'garden'
turmeric & herbs | 24 |
| ○ Delicate chestnut velouté
butternut & mushroom croustis | 24 |
| ○ Maine lobster
apple & remoulade, homardine sauce | 33 |
| ○ East Coast oysters on half shell
shallot/black pepper vinegar | HALF DOZEN 24 |
| ○ Charcuterie & pâtés selection
cornichons & Dijon mustard | 26 |
| ○ Duck foie gras terrine
pear & quince 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



- **Quenelles de brochet 'Nantua'** 33

Plats

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|---|-------------------------|
| ○ King salmon
seasonal vegetables, Béarnaise | 35 |
| ○ Seared Maine sea scallops
crispy gnocchi & matelote sauce | 39 |
| ○ Roasted cod
mango/passion fruit rougaille sauce | 37 |
| ○ Steamed striped bass
seaweed, black olive & lemon condiment | 43 |
| ○ Cookpot of fall vegetables & mushrooms | 31 |
| ○ Sweet spiced Rohan duck
apple & ginger condiment | 39 |
| ○ Poulet rôti
pommes frites | FOR ONE 31 / FOR TWO 56 |
| ○ Crispy veal sweetbreads
seared vegetables, cooking jus | 49 |
| ○ Foie de veau
potato Lyonnaise & slow simmered onions | 39 |

Garnitures

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| ○ Our Mac & cheese | 15 |
| ○ Mixed green salad | 8 |
| ○ Pommes frites | 10 |
| ○ Green beans/salicornia/ginger | 11 |

Pièces de boeuf

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| ○ Hand-chopped beef tartare 33
mesclun salad | ○ Filet mignon aux poivres 47
peppercorn sauce |
| ○ Skirt steak 'à la Bordelaise' 37 | ○ 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 |
| ○ Green apple & dill vacherin | 14 |
| ○ Vanilla millefeuille | 12 |
| ○ Warm caramelized pineapple
lime & toasted peanut ice cream | 14 |
| ○ 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, almond, pear & vanilla, roasted peanut
lemon & mint, apple & dill, grapefruit | PER SCOOP 4 |

Remontée de cave



	BULLES	4 Oz	
	BLANC		
n.v.	Champagne - Sélection Alain Ducasse	20	
n.v.	Champagne - 1er Cru Blanc de Blancs - J.L.Vergnon	22	
n.v.	California - Louis Pommery	13	
2008	Champagne - Grande Sendrée - Drappier	32	
2006	Champagne - Dom Pérignon	46	
	ROSÉ		
n.v.	Champagne - Lanson	23	
2015	Crémant de Loire - Prémabule - Bergerie	15	
	BLANC	5 Oz	15 Oz
	CHARDONNAY		
2017	Chablis - Sainte Claire - J.M. Brocard <i>by the Magnum</i>	15	45
2015	Meursault - Les Narvaux - Jobard-Morey	28	84
2013	Saint-Aubin 1er cru - F.Carillon	23	69
2016	Santa Barbara County - Fess Parker	13	39
	SAUVIGNON		
2017	Sancerre - P.Jolivet <i>by the Magnum</i>	16	48
2015	Napa Valley - Fumé Blanc - Grgich Hills Estate	18	54
	JACQUÈRE		
2013	Vin de Savoie Chignin - G. Berlioz	14	42
	DRY RIESLING		
2017	Seneca Lake - Hermann J. Wiemer	13	39
	MELON DE BOURGOGNE		
2017	Muscadet Sèvre-et-Maine - Amphibolite - J.Landron	12	36
	GEWÜRZTRAMINER		
2016	Alsace - A. Mann	14	42
	RHÔNE VARIETAL		
2016	Côtes du Rhône - Belleruche - M.Chapoutier	9	27
	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		
2017	Marsannay - L.Latour	16	48
2015	Bourgogne - Vignerons de Buxy	12	36
2011	Gevrey-Chambertin - La Justice - A. Guyon	28	84
2014	Eola-Amity Hills - Roserock - Drouhin	18	54
	GAMAY		
2016	Morgon - Côte du Py - G. Duboeuf	12	36
	CINSAULT		
2016	Vin de Paris - Turbigo - Les Vignerons Parisiens	14	42
	BORDEAUX BLEND		
2012	Côtes de Bordeaux Castillon - Domaine de l'A	19	57
2012	Moulis en Médoc - Château Poujeaux	21	63
2008	Listrac-Médoc - Château Fourcas Hosten	20	60
2008	Pessac-Léognan - Chapelle de la Mission Haut-Brion	35	105
2014	Santa Ynez Valley - Ground Effect	13	39
	RHÔNE BLEND		
2016	Crozes-Hermitage - Domaine du Colombier	17	51
2015	Côtes du Rhône - 100 %- X. Vignon	11	33
2015	Faugères -Terroirs - Calmel & Joseph	12	36
2016	Arizona - Chupacabra - Merkins Vineyards	15	45
	MALBEC		
2015	Cahors - Seigneur de Grezette	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

Breakfast Martini

Gin, orange marmalade, 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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