

## Hors d'œuvre

- |   |   |
|---|---|
| ○ <b>Sea bream crudo</b><br>artichoke, lemon & olives | <b>Butternut squash</b><br>cured duck                             |
| ○ <b>Pork rillettes</b>                               | <b>Raw vegetables</b><br>aioli                                    |
| ○ <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, cilantro dressing |
| ○ <b>Rabbit porchetta</b><br>mustard & tarragon       | <b>Squid</b><br>chickpeas & spices                                |
- CHOICE OF 3 / 15 ■ CHOICE OF 5 / 21

## Pour commencer

- |   |                          |
|---|--------------------------|
| ○ <b>Tarte flambée</b><br>Alsation thin crust, onions & bacon                   | 14                       |
| ○ <b>Onion soup gratinée</b>  | 16                       |
| <b>Mushroom, hazelnut &amp; butternut croustis</b><br>delicate chestnut velouté | 24                       |
| <b>Octopus &amp; crispy quinoa</b><br>smoked pepper condiment                   | 24                       |
| <b>Lobster salad</b><br>celery remoulade, Granny Smith & truffle                | 32                       |
| <b>East Coast oysters on half shell</b><br>shallot/black pepper vinegar sauce   | HALF DOZEN 23            |
| <b>Charcuterie &amp; pâtés selection</b><br>cornichons & Dijon mustard          | 25                       |
| ○ <b>Duck foie gras terrine</b><br>pineapple & pear chutney, Parisian brioche   | 28                       |
| ○ <b>Pâté en croûte</b><br>Lucien Tendret's recipe since 1892                   | 19                       |
| ○ <b>Escargots</b><br>garlic & parsley butter                                   | HALF DOZEN 14 / DOZEN 24 |

## Produit du mois

- Traditional cassoulet** 38  
2011 Madiran - Château Montus 17  
Black truffle shaving - per gram 10

## Plats

- |   |                         |
|---|-------------------------|
| ○ <b>King salmon</b><br>seasonal vegetables, Béarnaise                      | 34                      |
| <b>Seared Maine sea scallops</b><br>crunchy cauliflower & caviar            | 38                      |
| <b>Roasted cod</b><br>mango/passion fruit rougaille sauce                   | 36                      |
| <b>Steamed striped bass</b><br>spelt & seaweed, black olive/lemon condiment | 42                      |
| ○ <b>Cookpot of ceps &amp; confit potatoes</b><br>black truffle vinaigrette | 28                      |
| <b>Duck 'à l'orange'</b>  | 36                      |
| ○ <b>Poulet rôti</b><br>pommes frites                                       | FOR ONE 30 / FOR TWO 55 |
| <b>Crispy veal sweetbreads</b><br>artichokes, black truffle & cooking jus   | 50                      |
| ○ <b>Foie de veau</b><br>potato Lyonnaise & slow simmered onions            | 38                      |

## Garnitures

- |                                     |    |
|-------------------------------------|----|
| Sautéed mushrooms, garlic & parsley | 14 |
| Mixed green salad                   | 8  |
| Pommes frites                       | 9  |
| Green beans/salicornia/ginger       | 10 |

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

## Pièces de bœuf

- |  |  |
|--|--|
| <b>Hand-chopped beef tartare</b> 32<br>mesclun salad | <b>Filet mignon aux poivres</b> 46<br>peppercorn sauce |
| <b>Skirt steak 'à la Bordelaise'</b> 36              | <b>NY strip steak</b> 44<br>Béarnaise                  |

## Fromages

- Selection of 3 French cheeses** 19  
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert

## Desserts

- |   |             |
|---|-------------|
| ○ <b>Our Baba</b><br>Armagnac & whipped cream   | 12          |
| <b>Citrus composition</b><br>lemon thyme ice cream  | 11          |
| ○ <b>Vanilla millefeuille</b>   | 12          |
| <b>Pear two ways</b><br>honey ice cream   | 12          |
| ○ <b>Crème caramel</b>  | 8           |
| <b>Chocolate soufflé</b><br>vanilla 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, salted butter caramel, honey<br>lemon/mint, mandarin, lemon/thyme, pear/vanilla | PER SCOOP 4 |

○ BENOIT CLASSICS

# Remontée de cave

<b>BULLES</b>		<b>4 Oz</b>	
BLANC			
n.v.	<b>Champagne</b> - Sélection Alain Ducasse	<i>19</i>	
2011	<b>Champagne</b> - M.Gonet - Grand Cru Blanc de Blancs	<i>23</i>	
n.v.	<b>California</b> - Louis Pommery	<i>13</i>	
2006	<b>Champagne</b> - Dom Pérignon	<i>45</i>	
ROSÉ			
n.v.	<b>Champagne rosé</b> - Legras & Haas Rosé	<i>21</i>	
2015	<b>North Fork of Long Island</b> - Lieb Cellars Rosé	<i>14</i>	
<b>BLANC</b>		<b>5 Oz</b>	<b>15 Oz</b>
CHARDONNAY			
2016	<b>Chablis</b> - S. Dampit <i>by the Magnum</i>	<i>15</i>	<i>45</i>
2014	<b>Meursault</b> - Les Vieilles Vignes- V.Girardin	<i>26</i>	<i>78</i>
2016	<b>Mendocino County</b> - Girasole Vineyards	<i>12</i>	<i>36</i>
SAUVIGNON			
2016	<b>Sancerre</b> - P.Jolivet <i>by the Magnum</i>	<i>15</i>	<i>45</i>
PINOT GRIS			
2011	<b>Alsace</b> - Zind - Humbrecht	<i>11</i>	<i>33</i>
RIESLING			
2016	<b>Finger Lakes</b> - N. Kendall	<i>12</i>	<i>36</i>
RHÔNE VARIETAL			
2016	<b>Côtes du Rhône</b> - Belleruche - M.Chapoutier	<i>9</i>	<i>27</i>
2014	<b>VPD C.Rhodaniennes</b> - Viognier - JM.Gerin	<i>14</i>	<i>42</i>
CHENIN			
2013	<b>Savennières</b> - La Petite Roche - D.laureau	<i>13</i>	<i>39</i>
PETIT ET GROS MANSENG			
2015	<b>Jurancon Sec</b> - La Part Davant - Camin Larredya	<i>16</i>	<i>48</i>
////////////////////////////////////			
<b>ROSÉ</b>			
2016	<b>Côtes de Provence</b> - Château la Mascaronne	<i>15</i>	<i>45</i>
////////////////////////////////////			
<b>ROUGE</b>		<b>5 Oz</b>	<b>15 Oz</b>
PINOT NOIR			
2015	<b>Bourgogne</b> - Laleure Piot	<i>12</i>	<i>36</i>
2016	<b>Marsannay</b> - L.Latour	<i>15</i>	<i>45</i>
2015	<b>Santa Barbara</b> - Sandhi	<i>15</i>	<i>45</i>
GAMAY			
2015	<b>Morgon</b> - Hospices de Belleville	<i>12</i>	<i>36</i>
BORDEAUX BLEND			
2012	<b>Moulis en Médoc</b> - Château Poujeaux	<i>21</i>	<i>63</i>
2012	<b>Côtes de Bordeaux Castillon</b> - Domaine de l'A	<i>19</i>	<i>57</i>
2008	<b>Pessac-Léognan</b> - Chapelle de la Mission Haut-Brion	<i>35</i>	<i>105</i>
2014	<b>Paso Robles</b> - Vina Robles	<i>13</i>	<i>39</i>
RHÔNE BLEND			
2015	<b>Côtes du Rhône</b> - Samorëns- Ferraton	<i>10</i>	<i>30</i>
2016	<b>Vin de Paris</b> - Turbigot- Les Vignerons Parisiens	<i>14</i>	<i>42</i>
2014	<b>Languedoc</b> -La Voute du Verdus	<i>14</i>	<i>42</i>
2016	<b>Arizona</b> - Chupacabra - Merkins Vineyards	<i>15</i>	<i>45</i>
ZINFANDEL			
2016	<b>Sonoma Valley</b> - Old Vine - Bedrock	<i>15</i>	<i>45</i>

# Cocktails

## BENOIT SIGNATURE

*14*

### 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

## WINE REMIX

OF THE WEEK

*19*

### Twinkle

Champagne, vodka, elderflower, lemon juice

## CLASSICS / CREATIONS

*15*

### 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 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

////////////////////////////////////  
BENOIT WINE BAR MENU IS ALSO AVAILABLE  
////////////////////////////////////