

## Hors d'œuvre

- |   |   |
|---|---|
| ○ <b>Octopus &amp; crispy quinoa</b><br>smoked pepper condiment | ○ <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, cilantro 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               | 15                       |
| ○ <b>Onion soup gratinée</b>  | 17                       |
| ○ <b>Delicate chestnut velouté</b><br>butternut & mushroom croustis         | 24                       |
| ○ <b>Maine lobster</b><br>apple & remoulade, homardine sauce                | 33                       |
| ○ <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>pear & apple 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 |

## Produit du mois

- **Traditional cassoulet** 40

## Plats

- |   |                         |
|---|-------------------------|
| ○ <b>King salmon</b><br>seasonal vegetables, Béarnaise                  | 35                      |
| ○ <b>Seared Maine sea scallops</b><br>creamy & crunchy cauliflower      | 39                      |
| ○ <b>Roasted cod</b><br>mango/passion fruit rougaille sauce             | 37                      |
| ○ <b>Steamed striped bass</b><br>seaweed, black olive & lemon condiment | 43                      |
| ○ <b>Cookpot of ceps &amp; potatoes, black truffle</b>                  | 33                      |
| ○ <b>Quenelles de brochet, Nantua</b>                                   | 28                      |
| ○ <b>Duck 'à l'orange' *</b><br>daïkon & turnip, dolce forte sauce      | 39                      |
| ○ <b>Poulet rôti</b><br>pommes frites                                   | FOR ONE 31 / FOR TWO 56 |
| ○ <b>Crispy veal sweetbreads</b><br>seared vegetables, cooking jus      | 49                      |
| ○ <b>Foie de veau *</b><br>potato Lyonnaise & slow simmered onions      | 39                      |



## Garnitures

- |  |    |
|--|----|
| ○ <b>Our Mac &amp; cheese</b>          | 15 |
| ○ <b>Mixed green salad</b>             | 8  |
| ○ <b>Pommes frites</b>                 | 10 |
| ○ <b>Green beans/salicornia/ginger</b> | 11 |

## Pièces de bœuf

- |   |    |   |    |
|---|----|---|----|
| ○ <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  
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert
- **Wine Pairing** 18  
Sancerre ■ Côtes du Jura 'Savagnin' ■ Coteaux du Layon

## Desserts

- |   |             |
|---|-------------|
| ○ <b>Our Baba</b><br>Armagnac & whipped cream   | 12          |
| ○ <b>Green apple &amp; dill vacherin</b>  | 14          |
| ○ <b>Vanilla millefeuille</b>   | 12          |
| ○ <b>Candied chestnut 'Mont-Blanc'</b><br>citrus marmalade  | 14          |
| ○ <b>Crème caramel</b>  | 8           |
| ○ <b>Chocolate soufflé</b><br>pistachio 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>caramel, pear & vanilla, roasted peanut<br>lemon & mint, apple & dill, grapefruit | PER SCOOP 4 |

# Remontée de cave

	<b>BULLES</b>	<b>4 Oz</b>	
	BLANC		
n.v.	<b>Champagne</b> - Sélection Alain Ducasse	<i>20</i>	
n.v.	<b>Champagne</b> - E. Rodez - Grand Cru zero dosage	<i>26</i>	
n.v.	<b>California</b> - Louis Pommery	<i>13</i>	
2006	<b>Champagne</b> - Dom Pérignon	<i>46</i>	
	ROSÉ		
n.v.	<b>Champagne</b> - Lanson	<i>23</i>	

	<b>BLANC</b>	<b>5 Oz</b>	<b>15 Oz</b>
	CHARDONNAY		
2017	<b>Chablis</b> - Sainte Claire - J.M. Brocard <i>by the Magnum</i>	<i>15</i>	<i>45</i>
2015	<b>Meursault</b> - Les Narvaux - Jobard-Morey	<i>28</i>	<i>84</i>
2013	<b>Saint-Aubin 1er cru</b> - F. Carillon	<i>23</i>	<i>69</i>
2017	<b>Santa Barbara County</b> - Fess Parker <i>by the Magnum</i>	<i>13</i>	<i>39</i>
	SAUVIGNON		
2017	<b>Sancerre</b> - P.Jolivet <i>by the Magnum</i>	<i>16</i>	<i>48</i>
2015	<b>Napa Valley</b> - Fumé Blanc - Grgich Hills Estate	<i>18</i>	<i>54</i>
	JACQUÈRE		
2013	<b>Vin de Savoie Chignin</b> - G. Berlioz	<i>14</i>	<i>42</i>
	DRY RIESLING		
2017	<b>Seneca Lake</b> - Hermann J. Wiemer	<i>13</i>	<i>39</i>
	MELON DE BOURGOGNE		
2017	<b>Muscadet Sèvre-et-Maine</b> - Amphibolite - J.Landron	<i>12</i>	<i>36</i>
	GEWÜRZTRAMINER		
2017	<b>Alsace</b> - A. Mann	<i>14</i>	<i>42</i>
	RHÔNE VARIETAL		
2016	<b>Côtes du Rhône</b> - Belleruche - M. Chapoutier	<i>9</i>	<i>27</i>
	CHENIN		
2015	<b>Vouvray Sec</b> - V. Carême	<i>13</i>	<i>39</i>
	PETIT ET GROS MANSENG		
2017	<b>Jurançon Sec</b> - La Part Davant - Camin Larredya	<i>16</i>	<i>48</i>

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	<b>ROSÉ</b>		
2017	<b>Côtes de Provence</b> - La Chapelle Gordonne	<i>15</i>	<i>45</i>

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	<b>ROUGE</b>	<b>5 Oz</b>	<b>15 Oz</b>
	PINOT NOIR		
2015	<b>Bourgogne</b> - Vignerons de Buxy	<i>12</i>	<i>36</i>
2017	<b>Marsannay</b> - L. Latour	<i>16</i>	<i>48</i>
2011	<b>Gevrey-Chambertin</b> - La Justice - A. Guyon	<i>28</i>	<i>84</i>
2015	<b>Eola-Amity Hills</b> - Roserock - Drouhin	<i>18</i>	<i>54</i>
	GAMAY		
2016	<b>Morgon</b> - Côte du Py - G. Duboeuf	<i>12</i>	<i>36</i>
	CINSAULT		
2016	<b>Vin de Paris</b> - Turbigo - Les Vignerons Parisiens	<i>14</i>	<i>42</i>
	BORDEAUX BLEND		
2012	<b>Côtes de Bordeaux Castillon</b> - Domaine de l'A	<i>19</i>	<i>57</i>
2009	<b>Listrac en Médoc</b> - Château Fourcas Hosten	<i>22</i>	<i>66</i>
2008	<b>Pessac-Léognan</b> - Chapelle de la Mission Haut-Brion	<i>35</i>	<i>105</i>
2016	<b>Santa Ynez Valley</b> - Ground Effect	<i>13</i>	<i>39</i>
	RHÔNE BLEND		
2015	<b>Côtes du Rhône</b> - 100%- X. Vignon	<i>11</i>	<i>33</i>
2015	<b>Faugères</b> - Terroirs - Calmel & Joseph	<i>12</i>	<i>36</i>
2015	<b>Crozes-Hermitage</b> - Matinière - Ferraton Père&Fils	<i>15</i>	<i>45</i>
2017	<b>Arizona</b> - Chupacabra - Merkins Vineyards	<i>15</i>	<i>45</i>
	MALBEC		
2015	<b>Malbec</b> - Chevalier du Château Lagrezette	<i>16</i>	<i>48</i>
	CABERNET FRANC		
2015	<b>Bourgueil</b> - Les Quartiers - Y. Amirault	<i>15</i>	<i>45</i>

# Cocktails

## BENOIT SIGNATURE

### Reverse Martini *15*

New York dry vermouth, Brooklyn dry gin  
home made orange bitters & tonic water

### 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

*23*

### Champs Rouge

Widow Jane Bourbon 10 years, Chartreuse, lemon juice & bitters

## CLASSICS / CREATIONS

### Manhattan *16*

Rye Whiskey, Dubonnet, griottines & bitters

### Vesper *16*

Vodka & gin, Lillet blanc & orange bitters

### Toasted Hay Negroni *17*

Toasted hay gin, Campari, red vermouth

### Choco Bite *16*

Madeira, Sherry, Campari, dry vermouth & chocolate bitters

### Normandy Beach *17*

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

### Espresso Martini *17*

Vanilla infused vodka, Kahlua, creme de cacao, espresso

### Le Jardin *17*

Cucumber infused gin, elderflower & lemon juice

### Bloody Mary *16*

Vodka, lemon & spicy tomato juice

### Last Word *18*

Gin, Chartreuse, Luxardo Maraschino & lime juice

### Gipsy Queens *16*

Vodka, Benedictine & bitters

### Fond De Culotte Tonic *14*

Suze, crème de cassis & tonic water

### Aviation *16*

Gin, Luxardo Maraschino, crème de violette, lemon juice & griottines

### Our Sazerac *17*

Rye Whisky, Cognac & Peychaud's bitters

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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