

Menu déjeuner

Smoked beef tongue & condiment, horseradish sauce
Poached egg & spinach 'Vol-au-vent'
Seasonal soup of the day

...

Confit duck leg, crushed potatoes
Half-cooked Scottish salmon, sunchoke & sorrel crust
Roasted chicken breast, braised cabbage & bacon

...

Crème caramel
Dark chocolate & peanut 'éclair'
Ice cream & sorbet selection (two scoops)

2 COURSES / 32 ■ 3 COURSES / 38

Pour commencer

- Tarte flambée 15
Alsatian thin crust, onions & bacon
- Onion soup gratinée 17
- Delicate chestnut velouté 24
butternut & mushroom croustilles
- Maine lobster 33
apple & remoulade, homardine sauce
- East Coast oysters on half shell * HALF DOZEN 24
shallot/black pepper vinegar
- Charcuterie & pâtés selection 26
cornichons & Dijon mustard
- Duck foie gras terrine 29
pear & apple chutney, toasted brioche
- Pâté en croûte 20
Lucien Tendret's recipe since 1892
- Escargots HALF DOZEN 15 / DOZEN 25
garlic & parsley butter

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Produit du mois

- Traditional cassoulet 40

Plats

- King salmon 35
seasonal vegetables, Béarnaise
- Seared Maine sea scallops 39
creamy & crunchy cauliflower
- Roasted cod 37
mango/passion fruit rougaille sauce
- Steamed striped bass 43
seaweed, black olive & lemon condiment
- Cookpot of ceps & potatoes, black truffle 33

- Quenelles de brochet, Nantua 28
- Duck 'à l'orange' * 39
daikon & turnip, dolce forte sauce
- Poulet rôti 56
pommes frites
FOR ONE 31 / FOR TWO 56
- Crispy veal sweetbreads 49
seared vegetables, cooking jus
- Foie de veau * 39
potato Lyonnaise & slow simmered onions

Garnitures

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

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF FOODBORNE ILLNESS

Pièces de bœuf

- Hand-chopped beef tartare * 33 mesclun salad
- Filet mignon aux poivres * 47 peppercorn sauce
- Skirt steak * 37 Bordelaise sauce
- 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

- Our Baba 12
Armagnac & whipped cream
- Green apple & dill vacherin 14
- Vanilla millefeuille 12
- Candied chestnut 'Mont-Blanc' 14
citrus marmalade
- Crème caramel 8
- Chocolate soufflé 14
pistachio ice cream
- Tarte Tatin TO SHARE 24
- Benoit profiteroles TO SHARE 22
- Ice cream & sorbet selection PER SCOOP 4
vanilla, chocolate, pistachio
caramel, pear & vanilla, roasted peanut
lemon & mint, apple & dill, grapefruit

○ BENOIT CLASSICS

For the Table

Viennoiserie basket	16
croissant, pain au chocolat, brioche pain au raisin, bread with house made jams	
○ Tarte flambée	15
Alsatian thin crust, onions & bacon	
○ Charcuterie & pâtés selection	26
cornichons & Dijon mustard	
Selection of 3 French cheeses	20
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D'Ambert	

Eggs

Two eggs any style *	15
Three egg omelette , choice of two: * cheese/potatoes/mushrooms/tomatoes/smoked salmon	17
Eggs Benedict *	21
Eggs Florentine *	19
Eggs Norwegian *	23
Œuf cocotte * onions, mushrooms & bacon	25

Garnitures

Bacon	5
Smoked salmon *	13
Pommes frites	10
Green beans/salicornia/ginger	11
Mixed green salad	8
Our Mac & cheese	15

Brunch

Homemade crêpes/pancakes	10
Warm waffles	17
vanilla ice cream, whipped cream & hot chocolate sauce	
Fresh fruit composition	17
○ East Coast oysters on half shell *	HALF DOZEN 24
shallot/black pepper vinegar	
Seasonal soup of the day	13
○ Onion soup gratinée	17
Octopus & crispy quinoa , smoked pepper condiment	25
Maine lobster	33
apple & remoulade, homardine sauce	
Chicken Caesar salad	23
Avocado toast, dried tomatoes & poached egg	17
Yogurt & granola , fresh fruit	13
French toast , caramel, apple & pecans	15
○ Croque Monsieur/Madame *	19
mixed greens	
Buckwheat crêpe *	19
egg, ham & Gruyère	
Hamburger/Cheeseburger	24
Flat iron beef, onions, smoked bacon & pommes frites	
○ King salmon	35
seasonal vegetables, Béarnaise	
○ Poulet rôti	FOR ONE 31 / FOR TWO 56
pommes frites	
Steak & egg *	36
7oz beef skirt steak, Béarnaise sauce, mixed greens	
○ Hand-chopped beef tartare *	33
mixed greens	

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The Sweet Corner

<i>\$17</i> <i>unlimited servings</i>
Homemade crêpes & pancakes
Seasonal tarts
Mixed Parisian loaves
Assorted cookies
Candy jar selection
Fresh fruit juices 7

Brunch Menu

2 COURSES 32
Choice of viennoiserie
<i>or</i>
Yogurt & granola , fresh fruit
...
Two eggs any style / three egg omelette *
<i>or</i>
The Sweet corner
<i>Includes choice of coffee/tea or fresh fruit juice</i>

Kid's menu

2 COURSES / 25
Coquillettes pasta, ham & cheese
Hamburger/Cheeseburger
Croque Monsieur
...
The Sweet corner

○ BENOIT CLASSICS

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

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 / 16 ■ CHOICE OF 5 / 22

Pour commencer

- | | |
|---|--------------------------|
| ○ Tarte flambée
Alsatian thin crust, onions & bacon | 15 |
| ○ Onion soup gratinée | 17 |
| ○ 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 & apple 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

- **Traditional cassoulet** 40

Plats

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|---|-------------------------|
| ○ King salmon
seasonal vegetables, Béarnaise | 35 |
| ○ Seared Maine sea scallops
creamy & crunchy cauliflower | 39 |
| ○ Roasted cod
mango/passion fruit rougaille sauce | 37 |
| ○ Steamed striped bass
seaweed, black olive & lemon condiment | 43 |
| ○ Cookpot of ceps & potatoes, black truffle | 33 |
| ○ Quenelles de brochet, Nantua | 28 |
| ○ Duck 'à l'orange' *
daïkon & turnip, dolce forte sauce | 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

- | | |
|--|----|
| ○ Our Mac & cheese | 15 |
| ○ 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
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- **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 |
| ○ Candied chestnut 'Mont-Blanc'
citrus marmalade | 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, 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	<i>20</i>	
n.v.	Champagne - E. Rodez - Grand Cru zero dosage	<i>26</i>	
n.v.	California - Louis Pommery	<i>13</i>	
2006	Champagne - Dom Pérignon	<i>46</i>	
ROSÉ			
n.v.	Champagne - Lanson	<i>23</i>	
BLANC		5 Oz	15 Oz
CHARDONNAY			
2017	Chablis - Sainte Claire - J.M. Brocard <i>by the Magnum</i>	<i>15</i>	<i>45</i>
2015	Meursault - Les Narvaux - Jobard-Morey	<i>28</i>	<i>84</i>
2013	Saint-Aubin 1er cru - F. Carillon	<i>23</i>	<i>69</i>
2017	Santa Barbara County - Fess Parker <i>by the Magnum</i>	<i>13</i>	<i>39</i>
SAUVIGNON			
2017	Sancerre - P.Jolivet <i>by the Magnum</i>	<i>16</i>	<i>48</i>
2015	Napa Valley - Fumé Blanc - Grgich Hills Estate	<i>18</i>	<i>54</i>
JACQUÈRE			
2013	Vin de Savoie Chignin - G. Berlioz	<i>14</i>	<i>42</i>
DRY RIESLING			
2017	Seneca Lake - Hermann J. Wiemer	<i>13</i>	<i>39</i>
MELON DE BOURGOGNE			
2017	Muscadet Sèvre-et-Maine - Amphibolite - J.Landron	<i>12</i>	<i>36</i>
GEWÜRZTRAMINER			
2017	Alsace - A. Mann	<i>14</i>	<i>42</i>
RHÔNE VARIETAL			
2016	Côtes du Rhône - Belleruche - M. Chapoutier	<i>9</i>	<i>27</i>
CHENIN			
2015	Vouvray Sec - V. Carême	<i>13</i>	<i>39</i>
PETIT ET GROS MANSENG			
2017	Jurancon Sec - La Part Davant - Camin Larredya	<i>16</i>	<i>48</i>
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ROSÉ			
2017	Côtes de Provence - La Chapelle Gordonne	<i>15</i>	<i>45</i>
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ROUGE		5 Oz	15 Oz
PINOT NOIR			
2015	Bourgogne - Vignerons de Buxy	<i>12</i>	<i>36</i>
2017	Marsannay - L. Latour	<i>16</i>	<i>48</i>
2011	Gevrey-Chambertin - La Justice - A. Guyon	<i>28</i>	<i>84</i>
2015	Eola-Amity Hills - Roserock - Drouhin	<i>18</i>	<i>54</i>
GAMAY			
2016	Morgon - Côte du Py - G. Duboeuf	<i>12</i>	<i>36</i>
CINSAULT			
2016	Vin de Paris- Turbigo - Les Vignerons Parisiens	<i>14</i>	<i>42</i>
BORDEAUX BLEND			
2012	Côtes de Bordeaux Castillon - Domaine de l'A	<i>19</i>	<i>57</i>
2009	Listrac en Médoc - Château Fourcas Hosten	<i>22</i>	<i>66</i>
2008	Pessac-Léognan - Chapelle de la Mission Haut-Brion	<i>35</i>	<i>105</i>
2016	Santa Ynez Valley - Ground Effect	<i>13</i>	<i>39</i>
RHÔNE BLEND			
2015	Côtes du Rhône - 100%- X. Vignon	<i>11</i>	<i>33</i>
2015	Faugères - Terroirs - Calmel & Joseph	<i>12</i>	<i>36</i>
2015	Crozes-Hermitage - Matinière - Ferraton Père&Fils	<i>15</i>	<i>45</i>
2017	Arizona - Chupacabra - Merkins Vineyards	<i>15</i>	<i>45</i>
MALBEC			
2015	Malbec - Chevalier du Château Lagrezette	<i>16</i>	<i>48</i>
CABERNET FRANC			
2015	Bourgueil - 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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