

## Menu déjeuner

Salmon gravlax & cream cheese tartine  
White cabbage & carrot coleslaw, mimosa egg  
Seasonal soup of the day

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Warm chicken salad, tomato & tarragon jus  
Seared mahi-mahi, golden quinoa & crunchy vegetables  
Confit duck leg, crushed carrot & caramelized onions

...

Crème caramel  
Fresh strawberry & lemon-mint sorbet, Sichuan pepper  
Ice cream & sorbet selection (two scoops)

2 COURSES / 32 ■ 3 COURSES / 38

## Pour commencer

- Tarte flambée 17  
Alsatian thin crust, onions & bacon
- Onion soup gratinée 17
- Delicate corn velouté 24  
crispy jumbo lump crab
- Heritage tomato, fresh goat cheese 26  
marjoram & golden crouton
- 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  
cherry 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

Chicken & lobster 49  
Parisian gnocchi & wilted spinach

2015 Meursault - Les Narvaux - Jobard-Morey 28

## Plats

- King salmon \* 35  
seasonal vegetables, Béarnaise
- Seared halibut 39  
tender artichoke & herb vinaigrette
- Roasted cod 35  
grilled eggplant, rougaille sauce
- Steamed striped bass 43  
seaweed, black olive & lemon condiment
- Cookpot of quinoa & summer vegetables 33  
grilled octopus and pepper condiment 
- Quenelles de brochet, Nantua 28
- Sweet spiced Rohan duck \* 39  
peach, almond & verbena
- Poulet rôti FOR ONE 33 / FOR TWO 59  
pommes frites
- Veal sweetbreads 49  
zucchini, cooking jus
- Foie de veau \* 39  
potato Lyonnaise & slow simmered onions

## Garnitures

- Sautéed corn/shishito & bell peppers 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  
Sainte-Maure de Touraine ■ Comté (18 months) ■ Fourme D'Ambert  
Wine Pairing 18  
Sancerre ■ Côtes du Jura 'Savagnin' ■ Coteaux du Layon

## Desserts

- Our Baba 12  
Armagnac & whipped cream
- Burnt mango 14  
avocado & cilantro vinaigrette
- Vanilla millefeuille 12
- Raspberry & pistachio iced nougat 14
- Crème caramel 10
- Chocolate soufflé 14  
hazelnut ice cream
- Tarte Tatin TO SHARE 24
- Benoit profiteroles TO SHARE 22
- Ice cream & sorbet selection PER SCOOP 4  
vanilla, chocolate, pistachio  
hazelnut, lemon & mint, peach & verbena  
mango & passion fruit, strawberry, raspberry

○ BENOIT CLASSICS

# Remontée de cave

## BULLES 4 Oz

	BLANC		
n.v.	<b>Champagne</b> - Sélection Alain Ducasse	20	
n.v.	<b>Champagne</b> - J.M. Labruyère - Grand Cru Prologue	24	
n.v.	<b>Crémant de Loire</b> - Château de Brézé	15	
2006	<b>Champagne</b> - Dom Pérignon	46	
	ROSÉ		
n.v.	<b>Champagne</b> - Veuve Clicquot	26	

## BLANC 5 Oz 15 Oz

	CHARDONNAY		
2017	<b>Chablis</b> - Sainte Claire - J.M. Brocard <i>by the Magnum</i>	16	45
2015	<b>Meursault</b> - Les Narvaux - Jobard-Morey	28	84
2013	<b>Mâcon-Fuissé</b> - Vieilles Vignes - V.Girardin	14	42
2017	<b>Finger Lakes</b> - Nathan K.	16	48
	SAUVIGNON		
2017	<b>Sancerre</b> - P.Jolivet <i>by the Magnum</i>	16	48
2016	<b>Pessac-Léognan</b> - La Croix de Carbonnieux	18	54
	JACQUÈRE		
2013	<b>Vin de Savoie Chignin</b> - G. Berlioz	14	42
	PINOT GRIS		
2017	<b>Dundee Hills</b> - Eyrie Vineyards	14	42
	ALIGOTÉ		
2017	<b>Bourgogne Aligoté</b> - G & J.H. Goisot	12	36
	PICPOUL		
2016	<b>Picpoul de Pinet</b> - Villa Blanche - Calmel & Joseph	10	30
	CHENIN		
2017	<b>Vin de Loire</b> - Le Chenin d'Ailleurs - F. Chidaine	13	39
	PETIT ET GROS MANSENG		
2017	<b>Jurançon Sec</b> - La Part Davant - Camin Larredya	16	48

## ROSE

2018	<b>Côtes de Provence</b> - La Chapelle Gordonne	16	48
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## ROUGE 5 Oz 15 Oz

	PINOT NOIR		
2017	<b>Hautes-Côtes de Beaune</b> - Charles Père & Fille	14	42
2016	<b>Côte de Nuits-Villages</b> - Gérard Julien & Fils	21	63
	PINOT D'AUNIS		
2017	<b>Coteaux du Loir</b> - Garance - Les Maisons Rouges	14	42
	GAMAY		
2016	<b>Morgon</b> - Côte du Py - G. Duboeuf	12	36
	CINSAULT		
2016	<b>Vin de Paris-</b> Turbigo - Les Vignerons Parisiens	14	42
	CABERNET SAUVIGNON		
2016	<b>Napa Valley</b> - Carpe Diem	19	57
	BORDEAUX BLEND		
2012	<b>Côtes de Bordeaux Castillon</b> - Domaine de l'A	19	57
2012	<b>Saint-Julien</b> - Les Fiefs de Lagrange	24	72
2009	<b>Listrac en Médoc</b> - Château Fourcas Hosten	22	66
2008	<b>Pessac-Léognan</b> - Chapelle de la Mission Haut-Brion	35	105
	SYRAH		
2015	<b>Crozes-Hermitage</b> - Matinière - Ferraton Père & Fils	15	45
2017	<b>Santa Barbara County</b> - PS - Piedrasassi	16	48
	RHÔNE BLEND		
2016	<b>Côtes du Rhône</b> - Un Air de Réméjeanne	11	33
2015	<b>Châteauneuf-du-Pape</b> - Domaine de la Solitude	24	72
2017	<b>Arizona</b> - Chupacabra - Merkins Vineyards	15	45
	MALBEC		
2015	<b>Malbec</b> - 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

## CÔTÉ JARDIN

ALL COCKTAILS ARE MADE WITH VEUVE CLICQUOT RICH CHAMPAGNE

21

**Orange is the new ... Orange**  
Basil infused aperol, chef's tomato coulis & orange water

**Jardin à la French**  
Cucumber infused gin, dry vermouth & elderflower

**The Gardener**  
White tea infused vodka, rhubarb purée & Peychaud bitters

**El Chiquila**  
Red chili infused tequila & lime juice

## CLASSICS / CREATIONS

**Manhattan** 16  
Rye Whiskey, Dubonnet, griottines & bitters

**Toasted Hay Negroni** 17  
Toasted hay gin, Campari, red vermouth

**Normandy Beach** 17  
House infused Calvados, Cranberry compote, lemon juice & fresh Cider

**Champs Rouge** 23  
Widow Jane Bourbon 10 years, Chartreuse, lemon juice & bitters

**Espresso Martini** 17  
Vanilla infused vodka, Kahlua, creme de cacao, espresso

**Le Jardin** 17  
Cucumber infused gin, elderflower & lemon juice

**Last Word** 18  
Gin, Chartreuse, Luxardo Maraschino & lime juice

**Aviation** 16  
Gin, Luxardo Maraschino, crème de violette, lemon juice & griottines

**Our Sazerac** 17  
Rye Whisky, Cognac & Peychaud's bitters

BENOIT WINE BAR MENU IS ALSO AVAILABLE