

Menu déjeuner

Duck prosciutto & spicy grape tartine, arugula condiment
Marinated crab & daikon raviole, quick-sautéed corn
Seasonal soup of the day

Our Chef's salad

Pan-seared Scottish salmon,
confit beets & celeriac

Chicken & mustard "Blanquette", puffed black rice

Crème caramel

Thin apple tart, pecan ice cream

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 chestnut velouté 25
confit butternut & sage crèmes
- Maine lobster salad 29
beets & grapefruit saffron crisps
- 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
mango & Sichuan pepper 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

Lunch Menu

Produit du mois

○ Traditional cassoulet 40

2011 Côtes de Roussillon Villages - Bila-Haut 20

Plats

- King salmon * 37
seasonal vegetables, Béarnaise
- Seared halibut 39
braised cabbage & capers, brown butter
- Roasted cod 35
salsify & rougaille
- Steamed striped bass 43
seaweed, black olive & confit lemon
- Cookpot of ceps & potato 33
truffle vinaigrette 
- Quenelles de brochet, Nantua 28
- Sweet spiced Rohan duck * 39
seared apple, onions & ginger condiment
- Poulet rôti 59
pommes frites FOR ONE 33/ FOR TWO 59
- Veal sweetbreads 49
leeks & mushrooms, cooking jus
- Foie de veau * 39
potato Lyonnaise & slow simmered onions

Garnitures

- Gratinated cauliflowers 12
- 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) ■ Roquefort
Wine Pairing 18
Sancerre ■ Côtes du Jura 'Savagnin' ■ Coteaux du Layon

Desserts

- Our Baba 12
Armagnac & whipped cream
- Chestnut & blackcurrant composition 14
- Vanilla millefeuille 12
- Chocolate, smoked praliné 14
bourbon ice cream
- 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, blackcurrant,
mango & passion fruit, coconut, chestnut

○ BENOIT CLASSICS

Champagne à la Verse

SMALL GROWERS		4 Oz
CÔTE DES BLANCS		
n.v.	Lancelot-Pienne - Grand Cru Blanc de Blancs - Brut	21
n.v.	Pierre Gimonet - 1er Cru Blanc de Blancs - Extra-Brut	23
n.v.	J.L. Vergnon- 1er Cru Blanc de Blancs - Brut Nature	25
2013	Autréau - Grand Cru Blanc de Blancs - Brut	22
2014	Guiborat - Prisme - Grand Cru Blanc de Blancs - Extra-Brut	30
n.v.	Larmandier-Bernier - 1er Cru - Extra-Brut	Rosé 35
MONTAGNE DE REIMS		
n.v.	Chartogne-Taillet - Cuvée Sainte-Anne - Brut	29
2012	Péhu Simonet - Fins Lieux n°6 - Grand Cru - Extra-Brut	27
n.v.	Marguet - Grand Cru - Brut	Rosé 30
VALLÉE DE LA MARNE		
n.v.	René Geoffroy - Pureté - 1er Cru - Brut Nature	26
n.v.	C. Mignon - Pur Meunier - Blanc de Noirs - Brut Nature	27
THE CLASSICS		4 Oz
MONTAGNE DE REIMS		
n.v.	Moët & Chandon - Brut Imperial	24
n.v.	Lanson - Brut	24
2006	Dom Pérignon	46
n.v.	Veuve Clicquot	Rosé 26
n.v.	Barons de Rothschild	Rosé 30
BLANC		5 Oz 15 Oz
CHARDONNAY		
2018	Chablis - Saint Martin - Domaine Laroche	18 54
2016	Meursault - Jobard-Morey	30 90
2013	Mâcon-Fuissé - Vieilles Vignes - V.Girardin	14 42
SAUVIGNON		
2018	Sancerre - P.Jolivet	by the Magnum 17 51
2016	Pessac-Léognan - La Croix de Carbonnieux	18 54
PICPOUL		
2016	Picpoul de Pinet - Villa Blanche - Calmel & Joseph	10 30
CHENIN		
2017	Vouvray - M. Brédif	14 42
PETIT ET GROS MANSENG		
2017	Jurançon Sec - La Part Davant - Camin Larredya	16 48
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ROSÉ		
2018	Côtes de Provence - La Chapelle Gordonne	16 48
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ROUGE		5 Oz 15 Oz
PINOT NOIR		
2016	Côte de Nuits-Villages - Gérard Julien & Fils	21 63
CABERNET FRANC		
2013	Anjou - Les Mines - Domaine Andrée	21 63
GAMAY		
2016	Morgon - Côte du Py - G. Duboeuf	13 39
BORDEAUX BLEND		
2015	Puisseguin Saint-Émilion - Château des Laurets	24 72
2014	Côtes de Bordeaux Castillon - Domaine de l'A	19 57
2012	Pauillac - Château d'Armailhac	45 135
2010	Listrac en Médoc - Château Fourcas Hosten	22 66
SYRAH		
2013	Cornas - Les Terres Brulées - J.L. Colombo	30 90
RHÔNE BLEND		
2018	Côtes du Rhône - Monte Lune - Réméjeanne	12 36
2016	Châteauneuf-du-Pape - Domaine de la Solitude	24 72
2011	Côtes du Roussillon Villages -Bila-Haut	20 60
MALBEC		
2016	Malbec - Chevalier du Château Lagrézette	16 48

Lunch Menu

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

HIGHLIGHT

OF THE WEEK

NORMANDY BEACH 17

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

CREATIONS

TOASTED HAY NEGRONI 17

Toasted hay gin, Campari, red vermouth

ESPRESSO MARTINI 17

Vanilla infused vodka, Kahlua, creme de cacao, espresso

LE JARDIN 17

Cucumber infused gin, elderflower & lemon juice

OCCULT CONCOCTION 17

Islay Scotch, Rye Whiskey, Meletti amaro, sherry & bitters

WINTER IN OAXACA 17

Sage infused mezcal, St-Germain, lemon juice, honey, egg white & bitters

PUMPKIN PATCH 17

Rum, spiced pumpkin, lemon juice & egg white

ONCE IN PEARIS 17

Vodka, pear gastrique, pear nectar & lemon juice

CLASSICS

MANHATTAN 16

Rye Whiskey, red vermouth, griottines & bitters

MARTINEZ 17

Old tom Gin, Luxardo Maraschino, red vermouth & bitters

PENICILLIN 17

Scotch, lemon juice, honey & ginger

LAST WORD 18

Gin, Chartreuse, Luxardo Maraschino & lime juice

VESPER 16

Vodka & gin, Lillet blanc & orange bitters

OUR SAZERAC 17

Rye Whisky, Cognac & Peychaud's bitters

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BENOIT WINE BAR MENU IS ALSO AVAILABLE

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