

## Hors d'œuvre

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|--|---|
| ○ Octopus & crispy quinoa<br>smoked pepper condiment | ○ Marinated sea bream *<br>citrus & Meyer lemon |
| ○ Pork rillettes                                     | ○ Raw vegetables, aioli                         |
| ○ Egg mayo   | ○ Spicy shrimp ceviche *                        |
| ○ Crispy pig's trotter<br>tartar sauce               | ○ Eggplant two ways,<br>cilantro condiment      |
| ○ Rabbit porchetta<br>mustard & tarragon             | ○ Squid<br>chickpeas & spices                   |

CHOICE OF 3 / 16 ■ CHOICE OF 5 / 22

## Pour commencer

- |   |                          |
|---|--------------------------|
| ○ Tarte flambée<br>Alsation thin crust, onions & bacon                      | 17                       |
| ○ Onion soup gratinée   | 17                       |
| Delicate chestnut velouté<br>confit butternut & sage croustis               | 25                       |
| Maine lobster salad<br>beets, grapefruit & saffron crisps                   | 29                       |
| ○ East Coast oysters on half shell *<br>shallot/black pepper vinegar        | HALF DOZEN 24            |
| ○ Charcuterie & pâtés selection<br>cornichons & Dijon mustard               | 26                       |
| ○ Duck foie gras terrine<br>mango & Sichuan pepper chutney, toasted brioche | 29                       |
| ○ Pâté en croûte<br>Lucien Tendret's recipe since 1892                      | 20                       |
| ○ Escargots<br>garlic & parsley butter                                      | HALF DOZEN 15 / DOZEN 25 |

## Produit du mois

Benoit burger "Rossini" 45

2014 Côtes de Bordeaux Castillon - Domaine de l'A 19

## Plats

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

## Garnitures

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|-------------------------------|----|
| Gratinated cauliflowers       | 12 |
| Mixed green salad             | 8  |
| Pommes frites                 | 10 |
| Green beans/salicornia/ginger | 11 |

## Pièces de boeuf

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|--|----|--|----|
| ○ Hand-chopped beef tartare *<br>mesclun salad | 33 | ○ Filet mignon aux poivres *<br>peppercorn sauce | 47 |
| ○ Skirt steak *<br>Bordelaise sauce            | 37 | ○ NY strip steak *<br>Béarnaise                  | 45 |

## 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<br>Armagnac & whipped cream  | 12          |
| Chestnut & blackcurrant composition   | 14          |
| ○ Vanilla millefeuille  | 12          |
| Chocolate, smoked praline<br>bourbon ice cream  | 14          |
| ○ Crème caramel   | 10          |
| ○ Chocolate soufflé<br>hazelnut ice cream   | 14          |
| ○ Tarte Tatin   | TO SHARE 24 |
| ○ Benoit profiteroles   | TO SHARE 22 |
| Ice cream & sorbet selection<br>vanilla, chocolate, pistachio,<br>hazelnut, lemon & mint, blackcurrant,<br>mango & passion fruit, coconut, chestnut | PER SCOOP 4 |

# Remontée de cave

## BULLES 4 Oz

	BLANC		
n.v.	Champagne - Lancelot-Pienne - Grand Cru Blanc de Blancs	21	
n.v.	Champagne - Moët & Chandon - Imperial Réserve	24	
2012	Champagne - Péhu Simonet - Fins Lieux n°6 - Grand Cru	27	
2006	Champagne - Dom Pérignon	46	
n.v.	Crémant de Loire - Château de Brézé	15	
	ROSÉ		
n.v.	Champagne - Veuve Clicquot	26	
n.v.	Champagne - Barons de Rothschild	30	

## BLANC 5 Oz 15 Oz

	CHARDONNAY		
2018	Chablis - Saint Martin - Domaine Laroche	18	54
2016	Meursault - Les Narvaux - Jobard-Morey	30	90
2013	Mâcon-Fuissé - Vieilles Vignes - V.Girardin	14	42
2017	Finger Lakes - Nathan K.	16	48
	SAUVIGNON		
2018	Sancerre - P.Jolivet <i>by the Magnum</i>	17	51
2016	Pessac-Léognan - La Croix de Carbonnieux	18	54
	JACQUÈRE		
2013	Vin de Savoie Chignin - G. Berlioz	14	42
	PINOT GRIS		
2017	Dundee Hills - Eyrie Vineyards	14	42
	ALIGOTÉ		
2017	Bourgogne Aligoté - G & J.H. Goisot	12	36
	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



## ROSÉ

2018	Côtes de Provence - La Chapelle Gordonne	16	48
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## ROUGE 5 Oz 15 Oz

	PINOT NOIR		
2017	Hautes-Côtes de Beaune - Charles Père & Fille	14	42
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
	CABERNET SAUVIGNON		
2017	Napa Valley - Fortune 1621	20	60
	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		
2015	Crozes-Hermitage - Matinière - Ferraton Père & Fils	15	45
2013	Cornas - Les Terres Brulées - J.L. Colombo	30	90
2017	Santa Barbara County - PS - Piedrasassi	16	48
	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
2016	Arizona - Chupacabra - Merkins Vineyards	15	45

# 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



BENOIT WINE BAR MENU IS ALSO AVAILABLE

