

Pour commencer

Oyster platter & condiments

Salmon gravlax, blood orange & breadcrumbs

Cauliflower velouté, wild rice

Beet & celeriac carpaccio, dill pesto



Plats



Black truffle risotto

Duck breast, butternut & sage

**Filet mignon aux poivres,
pommes boulangère, peppercorn sauce**

Confit halibut, Swiss chard & caviar



add truffle shaving by the gram

MP



Garnitures



Mushroom fricassée

\$14

Caramelized root vegetables

\$14

Pommes frites

\$12

Mix green salad

\$8



Desserts

Vanilla millefeuille, hazelnut praliné

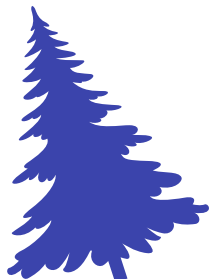


Marinated grapefruit, crème brûlée, cilantro sorbet

Coffee and chocolate composition

THREE-COURSE MENU WITH CHOICE

\$100 per person



Call **646.943.7373** or visit www.benoitny.com to book.