

# BENOIT

CLAUDE DUCASSE

*New York*

**IN FEBRUARY,  
BENOIT NEW YORK  
TRANSPORTS YOU TO  
THE HEIGHTS OF  
THE FRENCH ALPS**



Many of us know that, in France, cheese is a story of tradition and, above all, passion. A winter without raclette or tartiflette is just unthinkable. Cheese lovers, French cuisine connoisseurs and culinary trendsetters, Benoit New York has got you covered! From February 1, and for one month only, French cheeses and winter specialties will be on show at Benoit.

## WHILE IT IS SNOWING, CHEESE IS MELTING...

This winter, melted cheese will be the winner! Our special cheesy February menu will feature a (hard) choice between raclette or tartiflette. On one side raclette cheese, on the other reblochon... we confirm both are an excellent option.

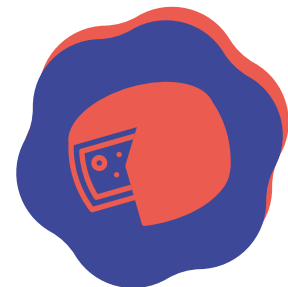
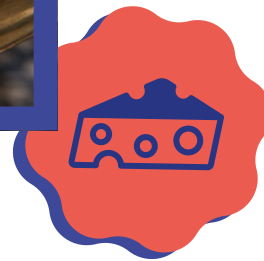
Traditionally, the raclette dish was made by melting cheese over a roaring wood fire; Benoit offers his very own version, with a raclette sandwich, pickles, prosciutto and a generous dollop of melted cheese. For those who are more of a traditionalist, we recommend tartiflette. Originally from Haute-Savoie in France,

this comforting dish of reblochon cheese, potatoes, cream and bacon is a real crowd-puller. This classic will be served in Alain Ducasse's signature cookpot: a white porcelain casserole, giving this dish the Chef's modern touch.

To reach the top of the gourmet hill, we suggest pairing these dishes with the sommelier selection of vin IGP des Allobroges (Savoie) - Silice Blanc - Maison des Ardoisières - 2022 or Côtes-du-Jura - Château d'Arlay - 2015. Both offered at \$60 on all menu orders.

This cheesy menu is the ultimate treat for a winter hit.





## FRENCH TRADITIONAL RITUAL TO BE SHARED

Ask a French person what their favorite winter dish is, you'll be sure to hear raclette or tartiflette.

Both these traditional dishes, originating in France and Switzerland, have been enjoyed in Europe for several hundred years. Their reputation is built above all on their traditional and friendly spirit.

Be sure of it, whether you choose raclette or tartiflette, the result is tasty and hearty, and transports you straight to the heights of the French Alps.

### INFORMATIONS

#### ADDRESS

60 W 55th St, New York, NY 10019

#### PRICES

Raclette from \$22/person  
and tartiflette from \$27/person

#### BOOKINGS

+1 646-943-7373  
bistrot@benoitny.com

#### OPENING HOURS

Mon-Wed 12pm to 9:15pm  
Thur-Sat: 12pm to 9:45pm  
Sun: 12pm to 9pm

#### MEDIA CONTACT

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