

**A Menu for Sharing**

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**Classic Cheese Fondue with Aged Gruyere and Fontina Cheese - \$65**

Served with Asparagus, Roasted Cauliflower, Roasted Potato, Radish, Serrano Ham and Baguette

**Ode to Balthazar Salad - \$26**

Greens, Fennel and Endive with Radishes, Haricots Vert, Roasted Beet in a Preserved Lemon Vinaigrette

**Oysters Rockefeller with Bacon, Pernot Creamed Spinach and Toasted Bread Crumbs - \$26**

**Duck Croquettes with Savory Thyme and Brandy Plum Sauce - \$26**

**Salmon Tartar with Radish and Goufrettes Potatoes - \$26**

**Croque Monsieur and Bleu Madam - \$26**

Served with Creamy Dijon, Spiced Tomato Jam and Apple and Fennel Slaw

**Steak and Frites with Matsutake Mushroom Butter - \$26**

**Orange Crème Brule - \$10**

**Apple Tart Tatin with Vanilla Bean Ice Cream - \$10**