

**BENOIT**

— Bistrot à Paris depuis 1912 —

NEW YORK

DINNER MENU A

**APPETIZERS**

SELECT TWO

ONION TART, mixed green salad  
COUNTRY PATE, assorted crudités, red onion chutney  
BASIL RISOTTO, young vegetables & pine nuts

**ENTRÉES**

SELECT TWO

PUFF PASTRY CRUSTED SALMON, julienned vegetables, shallot/tarragon sauce  
CHICKEN BREAST, pearl onions, potatoes, bacon, button mushrooms  
NAVARIN D'AGNEAU, braised lamb stew, seasonal vegetables

**DESSERTS**

CHOICE OF

CAKE OF THE MONTH  
TARTE TATIN, crème fraîche

**\$65.00 per person**

Custom printed menus can be provided. Please indicate if you wish to personalize the menus with a greeting of your choice

Menu selections are subject to change due to the availability of seasonal items  
Menu prices are subject to an 8.875% New York tax and 22% service fee



DINNER MENU B

**APPETIZERS**

SELECT TWO

WARM ASPARAGUS in a pastry shell, button mushrooms  
JUMBO LUMP CRAB SALAD, celery/apple remoulade, citrus dressing  
TARTARE & MARINATED SALMON, mimosa condiment  
SPINACH & CHEESE RAVIOLES, light tomato sauce

**ENTRÉES**

SELECT TWO

ROASTED HALIBUT, artichokes, Champagne emulsion  
BEEF TENDERLOIN, gratin Dauphinois, honey baked tomato, red wine jus  
COLORADO LAMB rack, saddle & filet mignon, ratatouille, crispy chick pea fries, garlic jus

**DESSERTS**

CHOICE OF

VANILLA MILLEFEUILLE  
RASPBERRY/CHOCOLATE SACHER TORTE

**\$80.00 per person**

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DINNER MENU C

**APPETIZERS**

SELECT TWO

GREEN ASPARAGUS & JUMBO SHRIMP salad  
LOBSTER SALAD, avocado, lettuce, tomato & haricot vert  
DUCK FOIE GRAS TERRINE, toasted Parisienne brioche  
PATE EN CROUTE, Lucien Tendret's recipe since 1892

**ENTRÉES**

SELECT TWO

STRIPED BASS, young onions, peas and baby carrots, sweet pea jus  
VEAL FILET MIGNON, fondant potatoes, wild mushrooms  
ROASTED DUCK BREAST. Seasonal fruits & vegetables, sauce aigre-douce

**DESSERTS**

CHOICE OF

OUR BABA, rum and whipped cream  
NOUGAT GLACE, pistachio ice cream. passion fruit

**\$95.00 per person**

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