

BENOIT.

— Bistrot à Paris depuis 1912 —

NEW YORK

LUNCH MENU A

APPETIZERS

SELECT TWO

BENOIT SALAD, assorted vegetables & greens

CHILLED TOMATO SOUP

HOT PEA SOUP, whipped cream & golden croutons

TRADITIONAL QUICHE LORRAINE

ENTRÉES

SELECT TWO

PUFF PASTRY CRUSTED SALMON, julienned vegetables, shallot/tarragon sauce

ROASTED CHICKEN BREAST, carrots, green beans, fresh herb sauce

SMOKED PORK BUTT, mustard crushed potatoes, green asparagus, Xeres jus

DESSERTS

CHOICE OF

CRÈME BRÛLÉE

SORBET SELECTION, exotic fruit salad

\$40.00 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 a 8.875% New York tax and 22% service fee



LUNCH MENU B

APPETIZERS

SELECT TWO

SHRIMP SALAD, avocado, romaine lettuce, grapefruit, cocktail dressing

COUNTRY PATE, green bean salad, tomatoes, carrots & beets

BASIL RISOTTO, young vegetables & pine nuts

ENTRÉES

SELECT TWO

ROASTED COD FILET, casserole of red peppers, tomatoes, fennel & sweet onions

GRILLED FILET OF SALMON, green asparagus, crushed herb potatoes

VOL-AU-VENT, veal, chicken & button mushrooms in a pastry shell, pilaf rice

DESSERTS

CHOICE OF

CAKE OF THE MONTH
PATISSERIES PARISIENNES

\$50.00 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 a 8.875% New York tax and 22% service fee



LUNCH MENU C

APPETIZERS

SELECT TWO

WARM ASPARAGUS in a pastry shell, button mushrooms
CRAB CAKE, green salad, lemon dill sauce
TARTARE & MARINATED SALMON, mimosa condiment

ENTRÉES

SELECT TWO

SCALLOPS, SHRIMPS & MONKFISH, roasted fennel, zucchini, saffron crustacean sauce
ROASTED HALIBUT, artichokes, Champagne emulsion
FILET MIGNON, gratin Dauphinois, honey baked tomato, red wine jus

DESSERTS

CHOICE OF

VANILLA MILLEFEUILLE
NOUGAT GLACE, pistachio ice cream, passion fruit

\$60.00 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 a 8.875% New York tax and 22% service fee