

285 W 12TH ST
THE BEATRICE INN
 NEW YORK, NY
 10014

RAW

EAST & WEST COAST OYSTERS, CHERRYSTONE CLAMS MP
 Juniper Mignonette, Yuzu Cocktail Sauce, Lemon

OYSTERS À LA RITZ 48 / HALF DOZEN

YELLOWTAIL CRUDO 28
 Porcini and Truffle Preserves, Citrus, Chili

LANGOUSTINE COCKTAIL 25 / PIECE

RUSSIAN STURGEON CAVIAR 90 / OZ
 Buttered Brioche

LE GRANDE COQUILLAGE MP
 East & West Coast Oysters, Chilled Mussels,
 Alaskan King Crab, Hamachi Crudo, Cherrystone Clams,
 Herbed Spanish Anchovies

BARELY COOKED

IPA BATTERED DATES 12
 Smoked Wild Boar, Whole Grain Mustard

BLACK KALE SALAD 16
 Grilled Bread, Parmesan, Smoked Caper Dressing

VEAL CARPACCIO 28
 Coffee, Juniper, Porcini, Black Anchovy, Marjoram

SAVORY PLUM TART FOR TWO 23
 Black Pepper, Wild Arugula, Parmesan

CHICKEN LIVER PATE 17
 Blackberry Conserva, Whole Grain Mustard

SPRING HERB SALAD 17
 Market Radishes, Romaine, Haricot Verts, Dill Dressing

FROM THE SEA

BRANZINO FOR TWO 58
 Rosemary en Croute, Lemon

DEVILED ALASKAN KING CRAB MP
 Charred Lemon, Roasted Garlic, Chervil, Tarragon

OF THE LAND

BRAISED OXTAIL 32
 Mash, Madeira, Prunes, Thyme

CHAMPVALLON DETETE 34
 Beef Cheek, White Wine Braised Veal, Cremini, Chanterelles

45 DAY DRY AGED BURGER 38
 Red Wine Caramelized Onions, D'affinois, Brioche

DUCK & FOIE GRAS PIE 52
 Pearl Onions, Fingerlings, Tarragon Gravy

MILK BRAISED PORK SHOULDER 34
 Jasmine Rice Soubise, Hen of the Woods Mushrooms, Sage

VINE ROASTED SQUAB 78
 Lady Apples, Foie Gras, Juniper, Brown Gravy

CHERRYWOOD SMOKED PORK CHOP 72
 Bing Cherry Conserva, Mustard Seed, Savory

ROAST DUCK FLAMBE 120
 Cherry Jus, Fingerlings Lyonnaise

for 2-4 guests

BARNSLEY CHOP 95
 Rhubarb, Snail Butter, Pink Peppercorn au Poivre

RABBIT À LA JOINVILLE 165
 Champagne, Morels, Crayfish, Summer Truffles, Langoustine Butter

BUTCHER'S BLOCKS FOR THE TABLE

60 DAY DRY AGED COTE DE BOEUF 85
 Marrow Blistered Blackberries, Charred Prawn Butter

90 DAY DRY AGED PORTERHOUSE 375
 Summer Truffle Butter, Escargot, Trotter Bourguignon

LAVENDER AGED BEEF RIB 9 / OZ
 Black Anchovy, French Oak, Herbs de Provence Butter

160 DAY WHISKEY AGED TOMAHAWK RIB EYE MP
 Lobster Butter, Smoked Vanilla, Summer Truffles, Thyme

FOR THE TABLE

ROASTED CARROTS, HAZELNUT, BLACK ANCHOVY 14

BABY ROMAINE, SPANISH ANCHOVIES, HAZELNUT, TARRAGON 16

ALLIUMS & FOIE GRAS, COUNTRY BREAD, COMTE, SMOKED BOUILLON 32

TARTIFLETTE, SAUTEED ONIONS, SAGE, D'AFFINOIS 22

RAMP & RAZOR CLAM RISOTTO, VANILLA, LEMON 38

"The devil is in the details. But so is salvation."
 Hyman G. Rickover

*The kitchen is happy to accommodate vegan and vegetarian options upon request.
 Please discuss with your server.*

05-03-18