

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

NOVA SCOTIA LOBSTER COCKTAIL 41

DIVER SEA SCALLOP 27  
 Pistachio, Foie Gras, Browned Butter

YELLOWTAIL CRUDO 28  
 Porcini and Truffle Preserves, Citrus, Chili

RUSSIAN STURGEON CAVIAR 90 / OZ  
 Buttered Brioche

LE GRANDE COQUILLAGE 125  
 East & West Coast Oysters, Baked Clams,  
 Nova Scotia Lobster Two Ways

BARELY COOKED

CRUDITÉ 17  
 Crème de Normandy

BLACK KALE SALAD 18  
 Grilled Bread, Parmesan, Smoked Caper Dressing

TARTARE D'AGNEAU 28  
 Granache Smoke, Beurre Noisette, Spring Mints

FOIE GRAS TRUFFLE TORCHON 28  
 Winter Truffles, Brioche

CHICKEN LIVER PATE 19  
 Blackberry Conserva, Whole Grain Mustard

ROMAINE & HERB SALAD 18  
 Market Radishes, Hericot Verts, Dill Dressing, Mint

FROM THE SEA

GRILLED RAZOR CLAMS 37  
 Pistachio, Green Peppercorn, Crème Fleurette, Savory

SALT BAKED DAURADE ROYALE 72  
 Walnuts, Asian Pears, Rosemary, Juniper

OF THE LAND

BRAISED OXTAIL 34  
 Mash, Madeira, Prunes, Thyme

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

DUCK & FOIE GRAS PIE 54  
 Pearl Onions, Fingerlings, Tarragon Gravy

MILK BRAISED PORK SHOULDER 38  
 Jasmine Rice Soubise, Hen of the Woods Mushrooms, Sage

*for 2-4 guests*

GRENADEVINE SMOKED PORK CHOP 84  
 Black Morels, Pommes Purée, Port, Tarragon Cream

MUSCADET VINE SMOKED RABBIT 120  
 Poached Rhubarb, Elderflower, Snail Butter, Savory

GRILLED BARNSLEY CHOP 110  
 Rose & Langoustine Butter, Trompettes de la Mort, Marjoram

ROAST DUCK FLAMBÉ 130  
 Cherry Jus, Fingerlings Lyonnaise

BUTCHER'S BLOCKS FOR THE TABLE

60 DAY DRY AGED COTE DE BOEUF 90  
 Marrow Blistered Blackberries, Charred Prawn Butter

75 DAY LAVENDER AGED BUTCHER'S STEAK MP  
 Herbs De Provence Butter, Savory

90 DAY DRY AGED PORTERHOUSE 375  
 Creamed Swiss Chard, Langoustine Butter

120 DAY PINOT MEUNIER VINE AGED BEEF 10.5 / OZ  
 Pommes Purée, Truffled Demi-Glace

160 DAY WHISKY AGED TOMAHAWK RIB EYE MP  
 Lobster Butter, Smoked Vanilla, Perigord Truffles, Thyme

FOR THE TABLE

TARTIFLETTE, SAUTEED ONIONS, SAGE, D'AFFINOIS 23

BABY ROMAINE, BLACK SPANISH ANCHOVIES, HERBS 17

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

HARICOTS VERTS, LAMB TALLOW, HAZELNUTS, TARRAGON 18

CREAMED RAMPS, DUCK EGG, PARMESAN, NUTMEG 42

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

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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

05-10-19