

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
 Summer 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 LAMB PORTERHOUSE 110
 Rose & Langoustine Butter, Abalone Mushrooms, 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, Summer 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.*

06-08-19