

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 35

PETIT PLATEAU 45
 East & West Coast Oysters, Prawn Cocktail

LE GRAND COQUILLAGE 95
 East & West Coast Oysters, Prawn & Lobster Cocktail, Diver Sea Scallop Crudo

SHIMA AJI CRUDO 26
 Marcona Almond, Winter Truffle, Yuzu, Chili Oil

CAVIAR SERVICE
 SIBERIAN 85 KALUGA 95 GOLDEN OSETRA 125
 Buttered Brioche, Smoked Crème Fraîche, Chives

BARELY COOKED

ENDIVE CRUDITÉ 17
 Crème de Normandy

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

HEARTS OF ROMAINE 18
 Smoked Green Goddess, Candied Pecans, Tarragon

CHICKEN LIVER PÂTÉ 19
 Blackberry Conserva, Whole Grain Mustard

COUNTRY PÂTÉ 12 per slice
 Caperberries, Dijon

FOIE GRAS TRUFFLE TORCHON 29
 Winter Truffles, Brioche

FROM THE SEA

SCALLOPS ALEXANDRA 55
 Trompettes de la Morte, Sauce Allemande, Siberian Caviar

SALT BAKED DAURADE ROYALE 45
 Green Peppercorns, Rosemary, Sage, Laurel

OF THE LAND

BRAISED OXTAIL 34
 Mash, Madeira, Prunes, Thyme

CHAMPVALLON DETÊTE 37
 Veal, Lamb, Chanterelles, Heirloom Potatoes

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

VENISON & TROTTER PIE 47
 Pearl Onions, Fingerlings, Bone Marrow

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

for 2-4 guests

PORC À LA NORMANDE 68
 Honeycrisp Apples, Chestnuts, Green Peppercorns, Brandy

ROAST DUCK FLAMBÉ 135
 Cherry Jus, Fingerlings Lyonnaise

ROAST HEN 52
 Cognac, Cream, Savory

BUTCHER'S BLOCKS FOR THE TABLE

60 DAY DRY AGED CÔTE DE BOEUF 92
 Marrow Blistered Blackberries, Charred Prawn Butter

100 DAY LAVENDER AGED NY STRIP 210
 Holm Oak, Herbs de Provence Butter

90 DAY DRY AGED PORTERHOUSE 375
 Grenache Smoke, Peony & Scallop Butter

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

FOR THE TABLE

HARICOTS VERTS, LAMB TALLOW, HAZELNUTS, TARRAGON 18

WINTER GAME CASSOULET, WILD BOAR, RABBIT, DUCK, SAVORY 27

TARTIFLETTE, SAGE, D'AFFINOIS 23

CREAMED SWISS CHARD, DUCK EGG 27

POMMES ANNA À LA BEATRICE, CRÈME FRAÎCHE, GORGONZOLA DOLCE, CHIVES 27

"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.*

03-13-20