

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

RAW

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

OYSTERS À LA RITZ 48 / HALF DOZEN

CRAYFISH COCKTAIL 22 / DOZEN

LANGOUSTINE COCKTAIL 25 / PIECE

YELLOWTAIL CRUDO 28
 Porcini and Truffle Preserves, Citrus, Chili

RUSSIAN STURGEON CAVIAR 90 / OZ
 Buttered Brioche

LE GRANDE COQUILLAGE 195
 East & West Coast Oysters,
 Cherrystone Clams, Langoustine & Crayfish Cocktail

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

ROMAINE & HERB SALAD 17
 Market Radishes, Romaine, Haricot Verts, Dill Dressing

FROM THE SEA

SALT BAKED DAURADE ROYALE 65
 Walnuts, Asian Pears, Rosemary, Juniper

GRILLED LOBSTER THERMIDOR FOR TWO 195
 Chanterelle & Lobster Mushrooms, Crayfish, Cognac, Langoustine Butter, 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

VENISON & TROTTER PIE 45
 Pearl Onions, Fingerlings, Bone Marrow

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

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

ROAST DUCK FLAMBE 120
 Cherry Jus, Fingerlings Lyonnaise

MUTTON STROGANOFF 74
 Porcini, Chanterelle & Cremini Mushrooms,
 Duck Egg Pappardelle, Savory

for 2-4 guests

MUSCADET VINE SMOKED RABBIT 165
 Chestnut & Giblet Stuffing, Prunes, Brandy
Truffle Supplement 55 / gram

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
 Black 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, Burgundy Truffles, Thyme

FOR THE TABLE

SQUASH AMANDINE, VANILLA, CLOVE, BROWNEED BUTTER 15

BABY ROMAINE, BLACK SPANISH ANCHOVIES, HERBS 16

TARTIFLETTE, SAUTEED ONIONS, SAGE, D'AFFINOIS 22

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

BUTCHER'S CASSOULET, CANNELLINI BEANS, SWEETBREADS, TROTTERS, TRIPE 22

HARICOT VERTS, LAMB TALLOW, HAZELNUTS, TARRAGON 17

"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.*

10-13-18