

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

RAW

EAST & WEST COAST OYSTERS

Juniper Mignonette, Yuzu Cocktail Sauce, Lemon

LE GRAND COQUILLAGE

East & West Coast Oysters, Prawn & Lobster Cocktail, Diver Sea Scallop Crudo

BARELY COOKED

HEARTS OF ROMAINE

Smoked Green Goddess, Candied Pecans, Tarragon

CHICKEN LIVER PÂTÉ

Blackberry Conserva, Whole Grain Mustard

FROM THE SEA

SCALLOPS ALEXANDRA

Trompettes de la Morte, Sauce Allemande, Siberian Caviar

SALT BAKED DOVER SOLE

Green Peppercorns, Rosemary, Sage, Laurel

OF THE LAND

BUTTERMILK FRIED CHICKEN

Spiced Honey

BRAISED OXTAIL

Mash, Madeira, Prunes, Thyme

ROAST DUCK FLAMBÉ

Cherry Jus, Fingerlings Lyonnaise

MILK BRAISED PORK SHOULDER

Jasmine Rice Soubise, Hen of the Woods Mushrooms, Sage

POUTINE

Duck Egg, Brown Gravy, Rosemary

BUTCHER'S BLOCKS FOR THE TABLE

60 DAY DRY AGED CÔTE DE BOEUF

Marrow Blistered Blackberries, Charred Prawn Butter

90 DAY DRY AGED PORTERHOUSE

Grenache Smoke, Peony & Scallop Butter

FOR THE TABLE

CREAMED SWISS CHARD, DUCK EGG

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

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

FOR DESSERT

CHEVRE CHEESECAKE

BONE MARROW & BOURBON CRÈME BRÛLÉE

MADELEINES

Green Peppercorn, Elderflower

“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.*