

# BENOIT

ALAIN DUCASSE

NEW YORK

Internationally acclaimed Chef Alain Ducasse opened the traditional Parisian bistro Benoit in April 2008 in the space formerly occupied by La Côte Basque. Benoit echoes Alain Ducasse's original Benoit in Paris which first opened its doors in 1912 and became part of Alain Ducasse Entreprise in April 2005. In New York, guests enjoy a warm and authentic experience and a menu filled with classic French bistro dishes. In 2016, Benoit received two stars from *The New York Times*, with restaurant critic Pete Wells praising it as "the bistro that will take you to Paris."

## FOOD

Alain Ducasse and Executive Chef Philippe Bertineau created a charming menu that respects tradition and technique, with dishes drawn from Benoit's repertoire of 50 to 100-year-old recipes. Full of generous flavor, the menus feature a variety of à la carte dishes from hors d'oeuvres to desserts, and highlight French, seasonal classics inspired by Chef Bertineau's experiences.

Lunch and dinner begin with a rotation of small hors d'oeuvres to share, like *Egg Mayo* and *Crispy Pied de Cochon* (three for \$14 or five for \$19). These are followed by a selection of appetizers, including *Pâté en Croûte*, using Lucien Tendret's original 1892 recipe (\$19); *Escargots* prepared in garlic and parsley butter (\$14/half dozen; \$24/dozen); and a traditional *Onion Soup au gratin* (\$14). For the main course, Benoit's menu features classics like *Hanger Steak* served with frites and bordelaise sauce (\$35); *Roast Organic Chicken* accompanied by garlic cloves and frites (\$27 for one / \$52 for two); and *Quenelles de Brochet* in Nantua sauce, with rice pilaf (\$28). Benoit's traditional *Cassoulet* (\$32) is also a signature of the restaurant and comes highly recommended as a specialty of Chef Philippe Bertineau's, the first and only American-based chef to be recognized and inducted into the Universal Academy of Cassoulet.

The dessert menu offers a selection of decadent Parisian-inspired pastries, such as a beautifully layered *Vanilla Millefeuille* (\$12); the signature *Chocolate Soufflé* (\$12); and to share, *Benoit Profiteroles* with warm chocolate sauce (\$22 for two) or the *Tarte Tatin* served with crème fraîche (\$24 for two). Notably, a gorgeous antique pastry trolley featuring tasting portions of seasonal desserts and tarts is also offered to guests for a unique and interactive experience.

Brunch is available every Sunday and dishes include comforting breakfast items such as *Two-Egg Cocotte* with Maine lobster, bisque and tarragon (\$28); *Eggs Florentine* with spinach, served with country bread and hollandaise sauce (\$17); and a *Croque Monsieur/Madame* with mixed greens (\$14/15). Guests seeking a sweeter take on brunch can opt for the *French Toast* with apple, pear and grape fricassée (\$12) or the *Vanilla Waffle* with housemade jam, chocolate sauce and whipped cream (\$10). Alternatively, they can choose the pastry chef's dessert bar, which offers tasting portions of various seasonal tarts and cakes (\$5 per slice, \$16 for unlimited servings).

## DRINK & BAR MENU

Benoit's wine bar is a place to delight in wines by the glass, a variety of cocktails and spirits, along with a tasty selection of bar foods. The wine list, crafted by the restaurant's Beverage Director Guillem Kerambrun, features approximately 400 selections of white and red varietals, with about 70% coming from the prominent wine producing regions of France and 30% from the United States. The list still boasts a few treasures from Alain Ducasse's personal collection, which are seldom seen on the market today, and using the Coravin preservation system, the restaurant is also able to offer select renowned wines by the ounce.

## **DECOR**

At Benoit, the quintessential Parisian bistro experience has been recreated in New York City's dynamic urban environment. Everything from the tiling to the wood paneling, the red velvet banquettes to the copperware, the engraved panes of glass to the marble pedestals, the lamps and huge mirrors to the old posters adorning the walls echoes the feeling of the original Benoit in Paris.

The restaurant seats 133, including the 31-seat bar and 102-seat airy dining room on the main level. A blue sky trompe l'oeil is painted above the blonde oak walls and large mirrors set throughout the room, filled with cozy red banquettes and solid oak and zinc tables. Those who allow their eyes to wander will uncover Chef Ducasse's private collection of individual miniature liquor bottles and special carafes that are featured in two antique vitrines at the back of the room. An avid antique collector, several of the restaurant's pieces are sourced from around the world, with many signature elements made exclusively for Alain Ducasse: custom red coffee cups by Pillivuyt, colorful "cocottes" for side dishes, and slate lion's head soup bowls.

To preserve tradition, elements from the original La Côte Basque have been woven into Benoit's décor, such as the restaurant sconces and chandelier, cartoon medallions reminiscent of early 20<sup>th</sup> century Paris, and decades-old black and white photographs of patrons dining in the restaurant during years past. Chef Ducasse chose the talents of interior architect Pierre-Yves Rochon to create a harmonious rendering that reflects these established details.

A 65-seat private dining room located on the second level can be subdivided into three smaller private dining salons: Saint Martin, Hôtel de Ville, and Rivoli, each named after streets leading to Benoit in Paris. The Officine, an exquisite 19th century apothecary brought in from Bordeaux and dear to Alain Ducasse, is a unique special events space accommodating up to 10 guests.

Benoit is located at 60 West 55th Street between Fifth and Sixth Avenues. The restaurant is open daily for lunch and dinner from 11:45 AM to 11:00 PM, and for brunch on Sunday from 11:30 AM to 3:30 PM. For reservations, please call (646) 943-7373. For more information, please visit [www.BenoitNY.com](http://www.BenoitNY.com), follow @BenoitNY on [Instagram](#) and [Twitter](#), and join Benoit's [Facebook](#) page for news.



## **About ALAIN DUCASSE Entreprise**

ALAIN DUCASSE Entreprise devotes itself with passion to the culinary pleasures and arts of hospitality in order to answer to the needs of its varied, mobile and international customers. The group keeps on developing new ideas and ensuring their circulation. This constant search for excellence relies on the particular talents of the men and women of the group, on the utmost quality of its products and on a complete knowledge of modern technologies. At the head of his group, Alain Ducasse is at once a chef-creator, and an entrepreneur. As creator, he insists on offering a cuisine that is just right; as an entrepreneur, he implements a modern economic model, the transmission of his knowledge and a relevant vision of the food service and hospitality industry.