



The Original Chez Josephine, Paris 1926

Mes Amis,

"J'ai Deux Amours: Two Loves have I, My Country and Paris" was Josephine Baker's signature song.

She lived in Paris, but never forgot America was her first home.

We invite you to share Josephine's joie de vivre, theatrical panache, dream for a better world and, since 1986, our "Two Loves" here at Chez Josephine: great food and good friends.

Your faithful saloon keepers,

Jean-Claude Baker

Jean-Claude Baker

Jarry Baker

Jarry Baker

Gift certificates available



Copies of "Josephine: The Hungry Heart"

By

*Jean-Claude Baker and Chris Chase
are available at the bar.*

All proceeds go to the Jean-Claude Baker Foundation (501-C-3).



Cover Illustration, Josephine Baker "Joie de Vivre" by Jean Rumeau, Paris 1931

Chez Josephine Photo, Jarry Baker Private Collection



Organic Baby Greens, Fine Herbs, Lemon Dressing 9.00
Belgian Endives, Sprinkled with Roquefort and Roasted Walnuts 10.00
Warm Green Asparagus, French Prosciutto, Herb Salad 10.00
Steak Tartare, Quail Egg, Potatoes Gaufrette 14.00
Jumbo Shrimp, Horseradish Cocktail Sauce and Lemon Carpaccio 16.00
Chinese Ravioli, Fresh Goat Cheese, Roasted Pine Nuts 10.00
Country Pâté, Tangy Celery Rémoulade, Cornichons 9.00
Maryland Crab Cake, Stone-Ground Mustard Sauce 16.00
Escargots Bourguignon, Garlic and Herbs 12.00

French Onion Soup 10.00
Maine Lobster Bisque 10.00
Soup of the Day 8.00



Spaghetti Bolognese, "Josephine's Favorite" 19.00
Artisanal Pasta, Wild Mushrooms, Black Truffle Oil 19.00

Grilled Atlantic Salmon, Vegetables Napoleon, Balsamic Vinaigrette 26.00
Maryland Crab Cakes, Tartar Sauce and Field Greens 32.00
*Lobster Cassoulet with Shrimp, Scallops, Seafood Sausage,
 Black Beans, in a Shellfish Bouillon* 32.00
Black Tiger Shrimp, Sweet Pea Risotto, Pea Tendrils 30.00
Boudin Noir, Braised Cabbage, Creamy Polenta 20.00
Elvira's Down-Home Fried Chicken, Sweet Potato Fries, Blueberry Cornbread 22.00
Slow-Roasted Amish Chicken Breast, Roasted Garlic Jus, Crushed Zucchini 22.00
Roasted Breast of Long Island Duck, Corn Purée, Wild Rice 27.00
*Pan-Seared Calf's Liver, Whole Grain Mustard Sauce,
 Wilted Spicy Greens, Potato Croquettes* 23.00
Grilled Pork Chop, Grilled Asparagus, Potato Gratin 28.00
Black Angus Filet Mignon au Poivre, Pommes Frites 34.00
Rack of Lamb, Tarbais Beans, Applewood-Smoked Bacon 34.00

Side Dishes 8.00

<i>Sautéed Haricots Verts</i>	<i>Truffle Mashed Potatoes</i>
<i>Garlic-Chili Spinach</i>	<i>Sweet Potato Fries</i>
<i>Steamed Green Asparagus</i>	<i>Pommes Frites</i>

Executive Chef Frank Diaz

*"The Soul of Paris in the Heart of New York."
 — The New York Times*