

EVENTS  
CALENDAR 2009

**L'ABSINTHE**  
New York • Brasserie • Restaurant

A NEW PRIX FIXE DINNER...

JM & HIS TEAM OFFER A PROMOTIONAL  
3-COURSE DINNER MENU AT \$30.09  
WITH THE SAME FOCUS ON SIMPLE FOOD  
THAT IS SKILLFULLY PREPARED AND SERVED.

SPECIAL WINE LIST AVAILABLE

**L'HEURE VERTE**

TO START OR FINISH YOUR MEAL  
ENJOY A GLASS OF ABSINTHE  
SERVED IN THE TRADITIONAL MANNER

ASK ABOUT OUR EXTENSIVE SELECTION



During the Winter  
Months

Pot au Feu – 1st week  
Cassoulet – 3rd week



**VALENTINE'S DAY**

SATURDAY, FEBRUARY 14

SEATING: 5:30 TO 11:00

ROMANCE YOUR VALENTINE WITH  
A SEDUCTIVE THREE-COURSE MENU  
FROM CHEF JM BERGOUNOUX  
AND HIS TEAM.

3-COURSES \$72.00  
WITH A ROSE FOR YOUR VALENTINE

BEVERAGE, TAX, GRATUITIES ARE ADDITIONAL.  
GUARANTEE REQUIRED

MENU ON THE BACK



**V**alentine's Day Menu  
**APPETIZER**



TERRINE OF FOIE GRAS AND SCOTTISH  
PHEASANT WITH ROASTED APPLES  
LOBSTER SALAD, BLACK TRUFFLE CELERY REMOULADE,  
GREEN BEANS WITH PORT TRUFFLE VINAIGRETTE  
NAPOLEON OF PEEKETOE CRAB MEAT, TUNA TARTARE,  
SALMON TARTARE, AVOCADO COULIS WITH A SCENT OF VODKA  
CHESTNUT CELERY SOUP GARNISHED WITH GLAZED CHESTNUT,  
DUCK CONFIT AND A FROTH OF CINNAMON  
SIX ASSORTED OYSTERS ON ICE, MIGNONETTE  
AND COCKTAIL SAUCE  
MACHE SALAD, CARAMELIZED ONIONS, BLUE CHEESE,  
WALNUT, CROUTONS AND BEETS

**MAIN COURSE**

MAINE JUMBO SEA SCALLOPS, MASHED BUTTERNUT SQUASH  
WITH BLACK TRUFFLES AND LIGHT CHICKEN JUS  
CLASSIC TOURNEDOS ROSSINI: SAUTEED FOIE GRAS  
AND BLACK TRUFFLE SAUCE  
SUN DRIED TOMATOES CRUSTED HALIBUT, SWISS CHARD,  
PROVENCALE OLIVES IN A ROSEMARY INFUSED BROTH  
ROAST LOBSTER AND PIKE QUENELLES, JUMBO ROASTED  
ASPARAGUS AND FROTH OF MORELS  
ROAST RACK OF VEAL, BRAISED ENDIVE, CRISPY POTATO CAKE,  
APPLE CALVADOS SAUCE

**DESSERT**

HEART-SHAPE FROZEN VANILLA-STRAWBERRY VACHERIN  
HEART-SHAPE THIN LAYER CHOCOLATE AND CARAMEL MOUSSE  
WITH ARMAGNAC CARAMEL SAUCE  
MANGO TARTE TATIN, BALSAMIC VINEGAR REDUCTION  
AND COCONUT SORBET  
GRAND MARNIER SOUFFLE, MANDARINE SAUCE,  
WARM RED FRUIT SALAD.  
L'ABSINTHE TIRAMISU

**Gift Certificates**

When it is time to please  
someone you care for,  
L'Absinthe Gift Certificates  
are available for any amount.

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