

**Shellfish**

<b>EAST COAST OYSTERS</b>	<b>MARKET PRICE</b>
<b>WEST COAST OYSTERS</b>	<b>MARKET PRICE</b>
<b>1/2 COLD LOBSTER</b>	<b>MARKET PRICE</b>
<b>WHELKS</b>	<b>\$ 15.00 PORTION</b>
<b>RAZOR CLAMS</b>	<b>\$ 15.00 PORTION</b>
<b>PERIWINKLES</b>	<b>\$ 11.00 PORTION</b>
<b>MAINE TOP NECK</b>	<b>\$ 1.30 EACH</b>
<b>SHRIMP COCKTAIL</b>	<b>\$ 4.50 EACH</b>
<b>COOKED MUSSELS ON HALF SHELL</b>	<b>\$ 12.00 PORTION</b>

**Assorted Shellfish Platters**

<b>LE GRAND</b>	Serves <b>1 TO 2</b>	<b>\$ 55.00</b>
<b>LE ROYALE</b>	Serves <b>3 TO 4</b>	<b>\$ 110.00</b>

**Appetizers**

<b>PATÉ EN CROUTE DE CAILLES AU PISTACHES</b>	
Cold "Paté en Croute" of Quail with Pistachio & Port Aspic	<b>\$ 19.00</b>
<b>MOULES MARINIÈRES DE L'ÎLE DU PRINCE EDWARD</b>	
Steamed PEI Mussels with Shallots and White Wine	<b>\$ 14.00 / \$ 23.00</b>
With side of French Fries	<b>ADD \$ 3.50</b>
<b>BOUDIN NOIR AUX POMMES</b>	
Blood Sausage with Sautéed Apples	<b>\$ 13.50</b>
<b>PIEDS DE PORC FARCIS AU FOIE GRAS</b>	
Pig's Trotters with Foie Gras & Apple Cider Reduction	<b>\$ 15.00 / \$ 27.00</b>

**JEAN-MICHEL BERGOUGNOUX**  
Chef - Propriétaire

**LUC HOLIE**  
Chef Executive

**Main Course**

<b>DOVER SOLE MEUNIÈRE</b>	
Classic Dover Sole Meunière	<b>MARKET PRICE</b>
<b>TARTAR DE BOEUF</b>	
Raw Beef Tartar with Traditional Garnish, Watercress Salad & French Fries	<b>\$ 23.00</b>
<b>ORGANIC NIMAN RANCH BLACK ANGUS NY STRIP (12 - OZ)</b>	
With Pommes Frites	<b>\$ 38.00</b>
<b>CHOICE OF SAUCE:</b> Red Wine, Béarnaise, Green Peppercorn, Shallots or Maître D' Butter	
<b>PAN SEARED MARINATED HANGER STEAK</b>	
Marinated with Sesame Oil & Cilantro & Sautéed Bok Choy	<b>\$ 28.00</b>
<b>CHOUROUTE ROYALE ALSACIENNE</b>	
Assorted House Made Sausages, Pork Loin & Braised Sauerkraut	<b>\$ 28.00</b>
<b>POULARDE TRUFFÉE ET SES LEGUMES POCHÉS</b>	
Poached Free Range Chicken in a Black Truffle Broth & Vegetables	<b>\$ 42.00</b>
<b>COQ AU VIN GARNITURE GRAND - MERE</b>	
Red Wine Braised Chicken Casserole	<b>\$ 27.00</b>
<b>FOIE DE VEAU SAUTÉ AU VINAIGRE DE FRAMBOISE</b>	
Sautéed Calf's Liver with Raspberry Vinegar & Vidalia Onion Compote	<b>\$ 25.00</b>

18% Gratuity Included for Party of 6 or More

## Dinner - Fall

# L'ABSINTHE

NEW YORK • BRASSERIE • RESTAURANT

## Seasonal

### Appetizers

<b>SOUP OF THE DAY</b>	<b>\$11.00</b>
<b>SALMON CARPACCIO</b> with Mussel Salad & Celery Rémoulade	<b>\$15.00</b>
<b>TOMATO ON THE VINE</b> with Lentil Salad, Pickled Cucumber & Blue Cheese	<b>\$13.50</b>
<b>GRILLED VEGETABLE TERRINE</b> with Balsamic Reduction	<b>\$14.00</b>
<b>COLD TERRINE OF HUDSON VALLEY FOIE GRAS</b> with Fig Chutney & Toasted Brioche	<b>\$24.00</b>
<b>WRAPPED ENDIVE</b> with Madrange Ham, Fondue Cheese & Truffle Oil	<b>\$14.00</b>
<b>SAUTÉED FRESH DUCK FOIE GRAS</b> with Seasonal Fruit Compote	<b>\$21.00</b>
<b>SNAILS GRATINÉS OVER SHIITAKE CAPS</b> Traditional Garlic Butter	<b>\$15.50</b>
<b>FRESH THYME SCENTED RISOTTO</b> with Baby Calamari à la Plancha & Lemon	<b>\$15.00</b>
<b>SALAD DU MARCHÉ</b> Endive, Frisée Salad, Yam Potatoes, Walnuts & Goat Cheese	<b>\$14.00</b>
<b>MESCLUN SALAD</b> Organic Baby Greens with House Vinaigrette	<b>\$11.00</b>

### Pizzettes

Served with Mesclun Salad

<b>ALSATIAN PIZZETTE</b> Fresh Thyme, Onions, Bacon & Munster Cheese	<b>\$19.00</b>
<b>COUNTRY PIZZETTE</b> with Serrano Ham, Black Olive Tapenade, Figs & Goat Cheese	<b>\$22.00</b>

### Main Course

<b>PAN SEARED JUMBO DIVER SEA SCALLOPS</b> With Butternut Squash & Black Truffles	<b>\$31.00</b>
<b>OVEN ROASTED MAINE CODFISH</b> In a Prosciutto Flavored Broth & Yuzu Scented Mashed Potatoes	<b>\$29.00</b>
<b>CLASSIC PIKE QUENELLES &amp; LOBSTER</b> With Lobster Sauce & Basmati Rice	<b>\$29.00</b>
<b>SEARED ORGANIC SALMON STEAK</b> With Broccoli Rabe, Creamy Sorrel Sauce	<b>\$27.00</b>
<b>DUCK LEG CONFIT</b> With Crispy Diced Rosemary Potatoes & Frisée Salad	<b>\$28.00</b>
<b>RED WINE BRAISED BEEF SHOULDER</b> With Carrot & Celery Root Confit	<b>\$28.00</b>
<b>SEASONAL VEGETABLE PLATE</b>	<b>\$23.00</b>
<b>PASTA OF THE DAY</b>	<b>\$23.00</b>

### From the Rotisserie

<b>ROASTED RACK OF LAMB</b> with Naturel Lamb Jus	<b>\$41.00</b>
<b>OVEN ROASTED FREE RANGE CHICKEN</b> Cooked to Order (35 MINUTES)	<b>\$25.00</b>
<b>BLACK ANGUS BEEF BURGER</b> with Caramelized Onions, Juniper Bacon, French Fries & Choice of Cheese	<b>\$19.50</b>

### Side Orders \$7.50

<b>SEASONAL STEAMED VEGETABLES</b>	
<b>SAUTÉED SPINACH</b>	
<b>BRAISED ENDIVE</b>	
<b>BROCCOLI RABE</b>	
<b>TOMATO PROVENÇALES</b>	
<b>WILD SEASONAL MUSHROOMS</b>	<b>\$10.00</b>
<b>HAND CUT FRENCH FRIES</b>	
<b>MASHED POTATOES</b>	