

L'ABSINTHE BRASSERIE *Seasonal Dinner*

APPETIZER

SOUP OF THE DAY <i>with Garniture</i>	\$11.00
SALMON TARTARE <i>Guacamole, Lobster Salad with Lemon Vinaigrette</i>	MARKET PRICE
TOMATO ON THE VINE AND GREEN LENTIL SALAD <i>Cucumber Pickle with Blue Cheese</i>	\$12.50
SAUTEED FRESH DUCK FOIE GRAS <i>Seasonal Fruits</i>	\$19.00
SNAILS GRATINES OVER SHIITAKE CAPS <i>with Traditional Garlic Butter</i>	\$14.50
SALADE DU MARCHÉ <i>Poached Egg, Yellow Wax Beans, Frisee Salad, Figs, Goat Cheese, Bacon, and Croutons</i>	\$13.50
MESCLUN SALAD <i>Fresh Herbs, Shallots and House Dressing</i>	\$10.50
BABY CALAMARI "A LA PLANCHA" <i>Vegetables Provencale and Lemon Marmalade</i>	\$15.00

PIZZETTES SERVED WITH MESCLUN SALAD

ALSACIENNE PIZZETTE <i>Bacon, Fresh Thyme, Munster Cheese, Onion</i>	\$19.00
COUNTRY PIZZETTE <i>Serrano Ham, Black Olive Tapenade, Figs and Goat Cheese</i>	\$22.00

ENTREE

PAN-SEARED BLACK SEA BASS <i>Fresh Peas with Serrano Ham and Sage, and Pickled Shallots</i>	\$28.00
HORSERADISH-ENCRUSTED SWORDFISH STEAK <i>Served with Chanterelles and Savoy Cabbage with Bacon and Capers</i>	\$29.00
CLASSIC PIKE QUENELLES AND LOBSTER <i>in Lobster Sauce and Basmati Rice</i>	\$29.00
ORANGE-GLAZED ORGANIC SALMON <i>Corn and Cilantro Coulis, Bok Choy, and Popcorn</i>	\$27.00
DUCK LEG CONFIT Served Crispy <i>Sauteed Potatoes with Frisee Salad</i>	\$27.00
PASTA OF THE DAY	\$22.00
SEASONAL VEGETABLE PLATE	\$21.00
SLOW-COOKED RABBIT LEG <i>Baby Artichokes, Fava Beans, and Black Olive Tapenade</i>	\$28.00

FROM THE ROTISSERIE

ROAST RACK OF LAMB <i>Natural Jus</i>	\$34.50
ROAST FREE-RANGE CHICKEN <i>Cooked to Order (35MINUTES)</i>	\$25.00
ANGUS BEEF BURGER (1/2 LB) <i>with French Fries, Juniper Bacon, Caramelized Onions and Your Choice of Cheese</i>	\$19.50

SIDE ORDERS \$7.50

STEAMED VEGETABLES	
MASHED POTATOES	
HOME-MADE FRENCH FRIES	
TOMATES PROVENCALES	
SEASONAL MUSHROOMS	\$10.00
SAUTEED SPINACH	
FRENCH GREEN BEANS AND TOASTED ALMONDS	

All vegetables from the menu can be served as side orders

L'ABSINTHE BRASSERIE *Classics*

SHELLFISH

EAST COAST OYSTERS	Market Price
WEST COAST OYSTERS	Market Price
WHOLE TOURTEAU CRAB	Market Price
1/2 COLD LOBSTER	Market Price
WHELKS	\$15.00 portion
RAZOR CLAMS	\$15.00 portion
PERIWINKLES	\$11.00 portion
MAINE TOP NECK	\$1.30 each
COLD SHRIMP	\$4.50 each
COOKED MUSSELS HALF SHELL	\$12.00 portion

ASSORTED SHELLFISH TRAY

SERVES 1 TO 2	\$52.00
SERVES 3 TO 4	\$110.00

APPETIZER

SMALL JAR OF FOIE GRAS AND CHICKEN LIVER MOUSSE <i>with Port and Pistacchio served with Toasted Country Bread</i>	\$12.00
MOULES MARINIÈRES DE L'ÎLE DU PRINCE EDWARD <i>Prince Edward Island Steamed Mussels</i>	\$14.50/\$23.00
<i>Supplement French Fries</i>	\$3.50
BOUDIN NOIR AUX POMMES <i>Blood Sausage with Sauteed Apples</i>	\$13.50

MAIN COURSE

POULARDE TRUFFÉE ET SES LÉGUMES POUCHES <i>Poached Free Range Chicken in a Black Truffle Broth with Vegetables</i>	\$42.00
SOLE MEUNIÈRE <i>Classic Dover Sole Meuniere</i>	Market Price
ORGANIC NIMAN RANCH ANGUS STEAK (12-oz Strip Loin) <i>Served with Pommes Frites and Choice of Sauce: Red Wine, Bearnaise, Green Pepper, Shallots or Beurre Maitre d'Hotel</i>	\$37.00
TARTARE DE BOEUF <i>Beef Tartare, Watercress Salad, French Fries</i>	\$22.00
HANGER STEAK MARINATED <i>in Cilantro and Sesame Oil, Sauteed Bok-Choy</i>	\$27.00
CHOUCRUTE ROYALE ALSACIENNE <i>Assorted Sausages, Pork Loin, and Sauerkraut</i>	\$26.00
PIEDS DE PORC FARCIS AU FOIE GRAS, ET POMMES, REDUCTION AU CIDRE <i>Pig's Trotters with Foie Gras and Apple Cider Reduction</i>	\$15.00/\$28.00
COQ AU VIN, GARNITURE GRAND-MÈRE <i>Chicken Cooked in Red Wine</i>	\$27.00
FOIE DE VEAU SAUTE AU VINAIGRE DE FRAMBOISE <i>Sauteed Calf Liver, Raspberry Vinegar, Vidalia Onion Compote</i>	\$25.00
ASSORTED CHEESE PLATE	\$16.00/\$24.00

JEAN-MICHEL BERGOUX
CHEF-PROPRIÉTAIRE

ROBERT THORNTON
MAITRE D' HOTEL

LUC HOLIE
CHEF EXECUTIVE