

L'ABSINTHE BRASSERIE *Classics*

SHELLFISH

EAST COAST OYSTERS	<i>Market Price</i>
WEST COAST OYSTERS	<i>Market Price</i>
WHOLE TOURTEAU CRAB	<i>Market Price</i>
1/2 COLD LOBSTER	<i>Market Price</i>
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>	\$13.00
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
BODIN NOIR AUX POMMES <i>Blood Sausage with Sauteed Apples</i>	\$13.50

MAIN COURSE

POULARDE TRUFFÉE ET SES LÉGUMES Pochés <i>Poached Free Range Chicken in a Black Truffle Broth with Vegetables</i>	\$42.00
SOLE MEUNIÈRE <i>Classic Dover Sole Meunière</i>	<i>Market Price</i>
ORGANIC NIMAN RANCH ANGUS STEAK (12-oz Strip Loin) <i>Served with Pommes Frites and Choice of Sauce: Red Wine, Bearnaise, Green Pepper, Shallots, 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
CHOUROUTE 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
ARTISANAL CHEESE PLATE	\$16.00/\$24.00

L'ABSINTHE BRASSERIE *Seasonal Lunch*

APPETIZER

SOUP OF THE DAY

with Garniture \$9.00

SNAILS GRATINES OVER

SHIITAKE CAPS with Snail Butter \$13.50

CHARCUTERIE PLATE

Assorted Cold Cut Plate \$14.00

SALMON TARTARE, LOBSTER SALAD,
Guacamole, Lemon Vinaigrette MARKET PRICE

MONTRACHET GOAT CHEESE,

*Baked in a Pocket of Brique Pastry
with Prosciutto, Basil, Sundried Tomatoes*

Served with a Frisee Salad \$12.50

MESCLUN SALAD

with Fresh Herbs \$10.00

TOMATO ON THE VINE AND

GREEN LENTIL SALAD

Cucumber Tagliatelle with Blue Cheese \$12.00

SALAD DU MARCHE

*Frisee, Leeks and Beets, Crispy Bacon,
Walnut Vinaigrette* \$11.00

ENTREE

LAMB CHOP

with Goat Cheese Fritter \$28.00

PASTA OF THE DAY

\$18.00

OMELETTE

with Mushrooms and Fresh Herbs \$14.00

SEASONAL VEGETABLE PLATE

\$21.00

ORGANIC SALMON STEAK,

Tajine Style \$24.00

BRANZINI A LA PLANCHA

Minestrone Vegetables, Herbs Gnocchis \$26.50

BEEF AND LAMB BURGER

*with French Fries, Nodine Juniper Bacon,
Your Choice of Cheese and*

Caramelized Onions \$18.00

DUCK LEG CONFIT SERVED CRISPY,

*Sauteed Potatoes with Frisee Salad
and Braised Chesnuts* \$22.00

CHICKEN SALAD

*Free-Range Chicken, Tabbouleh,
Red Pepper Basil Vinaigrette* \$21.00

TARTINE (Toasted Country Bread) AND GRILLED PANINI

(Ciabatta Loaf) served with Mesclun Salad

TARTINE OF ASPARAGUS

Red Pepper, Parmesan, Serrano Ham \$20.00

CHEF'S PANINI

Egg Over Easy, Bacon, Frisee Salad \$17.00

PIZZETTES

(Very Thin Individual Pizzas)

Served with Mesclun Salad

ALSACIENNE PIZZETTE

*Bacon, Fresh Thyme,
Munster Cheese, Onion* \$16.00

COUNTRY PIZZETTE

*Serrano Ham, Black Olive Tapenade,
Figs and Goat Cheese* \$19.00