

SAMPLE LUNCH MENU ONE

Three courses, \$43 per person

FIRST COURSE CHOICES

French onion soup gratinée

or

Little Gem lettuce, shaved radish, cucumber, red wine vinaigrette



MAIN COURSE CHOICES

Grilled cheese & portabello mushroom sandwich, goat cheese, provolone, fennel,
broccoli rabe, fines herbes pesto

or

Roasted Mary's Chicken breast, mascarpone polenta, Swiss chard, sweet onion jus

or

Croque Monsieur

Black Forest ham, gruyère, Dijon mustard, toasted levain



DESSERT CHOICES

Strawberry sorbet, sablé Breton cookie

or

Valrhona Nyangbo chocolate pot de crème, crème Chantilly



ADDITIONAL SIDES

(The side dishes are in addition to the per person price)

Chef's selection of seasonal vegetables

Pommes frites served, smoked tomato ketchup, sweet onion aioli

- All items subject to seasonal availability -

- Vegetarian options available -



ABSINTHE PRIVATE DINING

Vanessa Harris – Director of Events & Marketing

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SAMPLE LUNCH MENU TWO

Three courses, \$48 per person

FIRST COURSE CHOICES

Potato-mushroom-leek soup, green garlic, brioche croutons
or
Hearts of romaine, garlic croutons, Parmesan, Caesar dressing



MAIN COURSE CHOICES

Arctic char, lemon-vadouvan brown butter, cauliflower purée, sautéed fennel, spinach
or
Roasted Mary's Chicken breast, mascarpone polenta, Swiss chard, sweet onion jus
or
Grilled steak frites, red wine jus, mixed greens



DESSERT CHOICES

Valrhona Nyangbo chocolate pot de crème, crème Chantilly
or
Panna Cotta Parfait, white chocolate panna cotta, rhubarb compote, coconut foam



ADDITIONAL SIDES

(The side dishes are in addition to the per person price)

Chef's selection of seasonal vegetables
Pommes frites served, smoked tomato ketchup, sweet onion aioli

*- All items subject to seasonal availability -
- Vegetarian options available -*



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Absinthe

PRIVATE DINING

SAMPLE LUNCH MENU THREE

Four courses, \$53 per person

FIRST COURSE CHOICES

Potato-mushroom-leek soup, green garlic, brioche croutons

or

Hearts of romaine, garlic croutons, Parmesan, Caesar dressing



MAIN COURSE CHOICES

Arctic char, lemon-vadouvan brown butter, cauliflower purée, sautéed fennel, spinach

or

Market pasta

or

Grilled steak frites, red wine jus, mixed greens



CHEESE COURSE

A selection of Artisan cheese served family style, served with warm walnut bread

Great Hill Blue with honeycomb (*Marion, Massachusetts*)

Raw cow milk, sharp, caramel flavors, rich

Fromage de Meaux with asian pears, acacia honey (*Ile-de-France, France*)

Cow milk, soft, bloomy rind, rich, buttery

Keen's Cheddar with quince paste (*Somerset, United Kingdom*)

Raw cow milk, firm, tangy, rich

Humboldt Fog with peach jam (*Arcata, California*)

Goat milk, ash ribbon, creamy, tangy



DESSERT CHOICES

Vanilla crème brûlée, orange marmalade, sablé Breton cookie

or

Valrhona Nyangbo chocolate pot de crème, crème Chantilly

or

Panna Cotta Parfait, white chocolate panna cotta, rhubarb compote, coconut foam



ADDITIONAL SIDES

(The side dishes are in addition to the per person price)

Chef's selection of seasonal vegetables

Pommes frites, smoked tomato ketchup, sweet onion aioli

- All items subject to seasonal availability -

- Vegetarian options available -



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