

Absinthe

PRIVATE DINING

HORS D'ŒUVRES

\$3-\$5 per piece

*Choice of up to 3 Hors d'œuvres for sit down event
Choice of 6 or more Hors d'œuvres for cocktail/wine reception*

FISH/SEAFOOD

Oysters on the half shell
Tuna tartare poached egg, potato cake, olive relish
Smoked salmon, hard cooked egg, crispy potato cake, Osetra caviar
Smoked salmon, pickled cucumber, onion, chive crème fraîche, crostini
Mini crab cakes, tabasco aioli



VEGETARIAN

Seasonal shots of soup
Red wine-braised figs, goat cheese, crostini
Crispy-yukon potato & asparagus roll, spring roll, truffle aioli
Soft garlic pretzels, Vermont cheddar Mornay
Marinated mixed olives, citrus, Herbs de Provence
Spicy fried chickpeas



MEAT

Seasonal flatbread
Storm Hill Angus beef sliders, Gruyere, spicy onions
Beef tartare, violet mustard, green apple crostini
Mini croque monsieur



PLATTERS

Chilled seafood platter
Tsar Nicolai Osetra caviar, warm belinis, traditional accompaniments
Chef's selection of Artisan cheeses, traditional accompaniments
Seasonal vegetables, bagna cauda

- All items subject to seasonal availability -



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