

SAMPLE BRUNCH MENU ONE

Three courses, \$40 per person

FIRST COURSE CHOICES

Seasonal fruit plate, vanilla bean crème fraîche

or

Fruit scone, house made preserves



MAIN COURSE CHOICES

Two scrambled eggs, rosemary-roasted potatoes, Nueske bacon

or

Tallegio Grilled Cheese, caramelized onion jam, grilled Asian Pears, walnuts, fig mustard

or

Croque Monsieur

Black Forest ham, gruyère, Dijon mustard, toasted levain, mixed greens



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)

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 BRUNCH MENU TWO

Three courses, \$45 per person

FIRST COURSE CHOICES

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

or

Smoked salmon, citrus-fennel salad, Meyer lemon crème fraiche, crostini



MAIN COURSE CHOICES

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

or

Shrimp salad roll, tabasco aioli, avocado, fried onions, malt-vinegar chips

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)

Pommes frites served, smoked tomato ketchup, sweet onion aioli

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



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