

## SAMPLE DINNER MENU ONE

*Three courses, \$68 per person*

### FIRST COURSE CHOICES

French onion soup gratinée

*or*

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



### MAIN COURSE CHOICES

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

*or*

Carnaroli risotto, macadamia nut-basil pesto, winter vegetables, wild mushrooms

*or*

Masami Farms pork osso buco, white bean stew, pancetta,  
baby root vegetables, citrus gremolata, pork jus



### 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 DINNER MENU TWO

*Three courses, \$78 per person*

### FIRST COURSE CHOICES

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

*or*

Mixed local greens, muscat grapes, brioche crisp, goat cheese mousse,  
orange-almond vinaigrette



### 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*

Black Angus bistro filet, pea shoots, whipped potatoes, fried garlic,  
green peppercorn jus



### 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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SAMPLE DINNER MENU THREE

*Four courses, \$88 per person*

FIRST COURSE CHOICES

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

*or*

Mixed local greens, muscat grapes, brioche crisp, goat cheese mousse, orange-almond vinaigrette



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*

Black Angus bistro filet, pea shoots, whipped potatoes, fried garlic, green peppercorn jus



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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