

Raw Bar

Oysters

Beau Soleil , New Brunswick	3.
Hood Canal , Washington	3.
Kumamoto , Point Reyes	3.
Malpeque , Prince Edward Island	3.
Marin Miyagi , Tomales Bay	3.
<i>above served with Szechuan peppercorn mignonette</i>	

Shellfish

Local Dungeness crab <i>melted butter, lemon</i>	16./30.
Sautéed Dungeness crab <i>persillade and aioli</i>	18./32.

Oyster **shooter**: Chef's choice oyster and spicy Bloody Mary sauce with **vodka** 4.5
add 2.25

Isar Nicoulai Caviar (farm raised)

Osetra caviar , sieved egg, crème fraîche, scallions, toast points	
½ ounce	38.
1 ounce	75.

Sparkling/Champagne

	<u>½ glass</u>	<u>glass</u>
Prosecco - Drusian, Valdobbiadene, Italy n.v.	4.25	8.5
Brut Rosé - Domaine Allimant-Laugner, Cremant d'Alsace, France n.v.	6.	12.
Brut - Gonet-Médeville, Tradition, 1er Cru, Bisseuil, Champagne n.v.	9.25	18.5

Please consider Absinthe Private Dining for your next event or meeting. Ask your host or manager for more information.
For the comfort of all guests, please silence your cell phone and limit its use to the café and bar areas.
Absinthe cannot be responsible for personal belongings.
A gratuity of 18% is automatically added for parties of 6 or more. We reserve the right to refuse admission or service to anyone.
Absinthe accepts cash, MasterCard, Visa, Discover, Diner's Club and American Express.