

# Absinthe

PRIVATE DINING

## SAMPLE DINNER MENU ONE

*Three courses, \$78 per person*

### FIRST COURSE CHOICES

french onion soup gratinée

*or*

little gem lettuce, shaved radish, cucumber, red wine vinaigrette

*-For groups of 30 or more, only 1 selection is available for appetizer course)*

### MAIN COURSE CHOICES

pan-roasted salmon, butternut squash puree, sautéed kale,  
caramelized king trumpet mushrooms, red wine-brown butter vinaigrette

*or*

carneroli risotto, macadamia nut-basil pesto, autumn vegetables, wild mushrooms

*or*

roasted Mary's chicken breast, mascarpone polenta, broccoli di ciccio,  
lemon-herb gremolata, onion jus

### DESSERT CHOICES

seasonal sorbet, brown sugar 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, smoked tomato ketchup, sweet onion aioli

*- Vegetarian option available -*



ABSINTHE PRIVATE DINING

*Kat Womer – Director of Events*

Telephone (415) 551-1453 • Fax (415) 255-2386 • Email: [kat@absinthegroup.com](mailto:kat@absinthegroup.com)

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## SAMPLE DINNER MENU TWO

*Three courses, \$88 per person*

### FIRST COURSE CHOICES

cauliflower soup, cauliflower relish, parmesan, micro arugula

*or*

mixed local greens, persimmons, pomegranate, feta cheese,  
balsamic vinaigrette, almonds, brioche crisp

*-For groups of 30 or more, only 1 selection is available for appetizer course-*

### MAIN COURSE CHOICES

pan-roasted salmon, butternut squash puree, sautéed kale,  
caramelized king trumpet mushrooms, red wine-brown butter vinaigrette

*or*

roasted Mary's chicken breast, mascarpone polenta, broccoli di ciccio,  
lemon-herb gremolata, onion jus

*or*

Black Angus bistro filet, potato puree,  
sautéed spinach, black garlic jus

### DESSERT CHOICES

valrhona nyangbo chocolate pot de crème, crème chantilly

*or*

lemon cake, lemon curd, cream cheese frosting, pistachio ice cream

### 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

*- Vegetarian option available -*



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PRIVATE DINING

## SAMPLE DINNER MENU THREE

*Four courses, \$98 per person*

### FIRST COURSE CHOICES

cauliflower soup, cauliflower relish, parmesan, micro arugula  
*or*

mixed local greens, persimmons, pomegranate, feta cheese,  
balsamic vinaigrette, almonds, brioche crisp

*-For groups of 30 or more, only 1 selection is available for appetizer course-*

### MAIN COURSE CHOICES

pan-roasted salmon, butternut squash puree, sautéed kale,  
caramelized king trumpet mushrooms, red wine-brown butter vinaigrette  
*or*

grilled pork tenderloin, mascarpone polenta, broccoli di ciccio,  
lemon-herb gremolata, onion jus

*or*

Black Angus bistro filet, potato puree,  
sautéed spinach, black garlic jus

### CHEESE COURSE

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

### DESSERT CHOICES

lemon cake, lemon curd, cream cheese frosting, pistachio ice cream  
*or*

valrhona nyangbo chocolate pot de crème, crème chantilly  
*or*

seasonal sorbet, brown sugar cookie

### 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



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## HORS D'OEUVRES

\$4-\$5 per piece

Choice of up to 3 hors d'oeuvres for sit down event

Choice of 6 or more hors d'oeuvres for cocktail/wine reception

## FISH/SEAFOOD

tuna tartare, hard cooked egg, crispy potato cake, olive relish  
fried oyster, avocado, spicy citrus aioli, cilantro  
mini crab cakes, tabasco aioli  
seafood cevichè, avocado, cilantro, tortilla chip  
smoked salmon, hard cooked egg, crispy potato cake, Osetra caviar

## VEGETARIAN

seasonal soup shot: sweet yellow corn soup  
seasonal fruit compote, goat cheese mousse, crostini  
potato spring roll, black truffle aioli, chives  
soft garlic pretzels, Vermont cheddar mornay  
mac 'n' cheese bites  
wild mushroom bruschetta, chickpea purée, grilled baguette

## MEAT/POULTRY

Piedmontese beef sliders, gruyere, spicy onions  
mini coq au vin stuffed mushrooms, bacon, persillade  
mini croque monsieur  
steak tartare, green apple, violet mustard, cornichons, crostini

## PLATTERS

chilled seafood platter \$75 (*serves 10*)  
oysters on the half shell \$3.50 ea.  
Chef's selection of artisan cheeses, traditional accompaniments \$36 (*serves 5*)  
seasonal vegetables, bagna càuda \$30 (*serves 10*)

## SNACKS

marinated mixed olives, fennel, chilis, orange, oregano  
spicy fried chickpeas

## DESSERT

mini valrhona nyangbo chocolate pot de crème, crème chantilly  
mini vanilla crème brûlée



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