

FRENCH
A B O Y E R
BRASSERIE



LES BOISSONS ET BIERES



LES COCKTAILS

Elder Fashion \$20

Dickle Bourn 8YR, St. Germaine Liqueur, bitters and Simple Syrup, Lemon twist.

Equinox \$19

Union Mezcal, Peach Puree, Pineapple Juice, Lime Juice, Bitters

No Pal Of Mine \$18

Pineapple Infused Don Julio, Prickly Pear, Lime Juice, Cointreau, Tajin Rim

CHAMPAGNE COCKTAILS

Kir Royale \$17

Champagne, Creme de Cassis

French 75 \$18

Champagne, Tanqueray Gin, Lemon Juice, Simple Syrup, Lemon Twist

COCKTAIL SANS ALCOOL

Peachy Spritz \$13

Seedlip Garden 108,cranberry Syrup, Lemon Juice, white peach puree and cranberry juice top with Ginger ale

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Cactus Jack \$14

Seedlip Grove 42, Prickly Pear, Lemon Juice, Splash Of Ginger Ale .

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Passion Fruit Breeze \$13

Seedlip Spice 94, Passion Fruit, Blood Orange, Yuzu

BIERE

La Fin Du Monde Tripel \$10.00

Belgian style tripel ale

Basement Party \$7.50

American Lager

Stiegl \$11

Australian Lager

Hirter Morchl \$6.50

Austria- Euro Dark Lager

Son of Juice \$9.50

New England IPA Touch of Haze

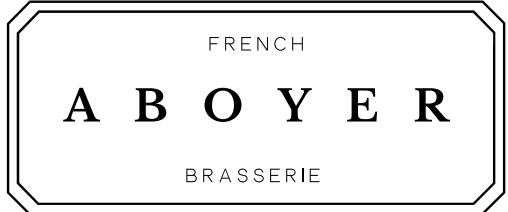
GRUVI \$6.00

Golden Pilsner or Juicy IPA
NON-ALCOHOLIC



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LE MENU

Les Hors D' Oeuvres

Warm Gougeres 6 for \$15
cheese puffs

Aboyer's House Smoked Salmon Board \$24
Ginger-Honey Creme fraiche, Potato Gateau, French Chives Omelet, Toasted Brioche.
NV Brut Rose, Camille Braun \$20

Classic Escargot Bourguignon en Croute \$19
Burgundy Snails, Garlic, Parsley & Pernod.

Aboyer's House Made Charcuterie Board \$24
Country Pate, Chicken Liver Mousse, & Cured Sausage, Grilled Rosemary-Olive Bread, Pickled Vegetables, Dijon Mustard.
NV Brut Rose, Camille Braun, \$20

Local Artisan Cheese \$25
Marcona Almonds, Confit Figs & Olive-Rosemary Toast.
2019 Domaine Chofflet, Givry, Heritage Pinot Noir \$21

Seared Medallion of Foie Gras, \$35
Candied Fig Bread Pudding, Fig Gastrique, Toasted Hazelnuts
2015 Castelnau De Suduiraut Sauternes \$ 19

Jumbo Lump Crab Cake & Sesame Scallop \$25
With Shiitake-Ginger Vinaigrette.
2022 Ovum, Big Salt, White Blend, Oregon \$18

Duo of Tuna & Salmon \$22
Five-Spice Seared Tuna & Faroe Island Salmon Tartar, Crispy Wonton Tuiles .
2020 Burgundy, Macon-Charnay, France \$17

A 3.5 CHARGE WILL BE ADDED TO ALL CREDIT CARD PURCHASES

Potage et Salades

Spring Pea Soup \$14
Sauteed Spring Peas & Shiitake Mushrooms

Classic Salade Lyonnaise \$16
Baby Frisee, Bacon Lardon, Mustard Vinaigrette,
Croutons.

Le Bistro Salad \$16
Bibb, Frisee and baby Spinach Leaves With Candied
Walnuts, Crumbled Roquefort, Herb Vinaigrette, Grilled Pear

Cotes (Sides)

Grilled Asparagus with Confit Garlic Cloves \$12

Haricots Verts au Beurre Noisette \$12

Creamy Whipped Pomme Puree \$12

Pomme Frites, Bearnaise \$12

**Potato Gnocchi, Garlic Lemon Butter, Topped with
Goat Cheese \$14**

Chimichurri Roasted Baby Carrots \$12

Warm Bread Service \$9
Tomato-Olive Tapenade Butter



FRENCH

A B O Y E R

BRASSERIE

LES PLATS

Prime, Top Sirloin, Steak Frites \$39

Chimichurri, Fresh Cut French Fries & Classic Béarnaise Sauce
2019 Cabernet, Priest Ranch, Napa, California \$21

"Steak Au Poivre" \$39

Prime, Peppercorn Crusted Sirloin over Creamy, Whipped Potatoes with Cognac-Mushroom Sauce
2019 Cabernet, Priest Ranch, Napa, California \$21

Aboyer Burger \$26

10 oz. Short Rib and Wagyu Griddled Crisp, Thai Pork Belly, Lacy Fried Egg, Caramelized Onions,
Gruyere & Dijonnaise.
2019 Cotes du Rhone, Château Domaine Chamfort, \$16

Faroe Island Salmon Au Poivre \$35

Peppercorn Crusted Filet, Pomme Puree, Haricot Vert
2022 Ovum, Big Salt, White Blend, Oregon \$18

Pan Roasted Lake Superior Whitefish \$34

Sauteed Morel Mushroom & Spring Peas over Gratin Dauphinois Potatoes
2020 Burgundy, Macon-Charnay, France \$17

Roast Boursin Cheese Filled Breast of Chicken Chasseur \$34

Mushroom, Tomato & Tarragon, Sauce Over Herbed Potato Gnocchi
2019 Domaine Chofflet, Givry, Heritage Pinot Noir \$21

Roasted Rack of Australian Lamb \$39

Ragout of Braised Lamb Shank, Sliced Garlic Sausage, Over Duck Fat-Flageolet Bean Puree
2019 Domaine Chofflet, Givry, Heritage Pinot Noir \$21

Butter Poached Garlic Prawns \$33

Creamy Whipped Polenta & Toasted Brioche Crumbs
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LES DESSERTS

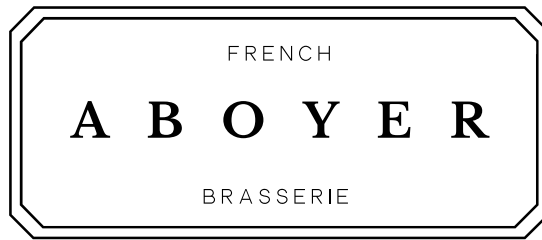
Dark Chocolate Pot de Creme \$13

Tahitian Crème Brûlée \$12

Classic Warm Almond Pithivier \$16
(must be pre-orderd with main course)

House Turned Ice Creams & Sorbets \$13

Lemon Tart, Strawberry-Gointreau Coulis \$13



WINE BY THE GLASS



SPARKLING

NV Cremant D' Alsace, Brut, Camille Braun \$17/\$64

NV Cremant D'Alsace, Brut Rose, Camille Braun, \$20/\$79

NV Champagne, Launois Pere et Fils, Grand Cru Blanc de Blancs \$32/\$124

WHITE WINE

2020 Burgundy, Macon-Charnay, France \$17/\$67

2020 Sancerre, Moreux, Les Bouffants, Loire Valley \$22/\$88

2022 Ovum, Big Salt, White Blend, Oregon \$18/\$61

RED WINE

2019 Domaine Chofflet, Givry, Heritage Pinot Noir \$21/84

2019 Cotes du Rhone, Château Domaine Chamfort, France \$16/\$63

2019 Cabernet, Priest Ranch, Napa, California \$21/\$82

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Half Bottles (375ML)

NV	Charles Heidsieck Brut Reserve	79.00
NV	Billecart-Salmon Brut Rose	130.00

Champagne

NV	Andre Clouet, Brut, Grande Reserve	131.00
NV	Launois, Grand Cru, Pere et Fils, Brut Blanc de Blancs, Reserve	113.00
NV	Henri Goutorbe Champagne Brut 1er Cru Cuvee Prestige	164.00
NV	Laurent Perrier Demi-Sec	175.00
NV	Billecart Salmon Brut Champagne	194.00
2018	Mousse Fils Champagne Sparkling Anecdote, Blanc de Blanc	200.00
NV	Frerejean Freres Champagne 1er Cru Brut	210.00
NV	Billecart Salmon Brut Rose Champagne	225.00
NV	Laurent-Perrier Blanc De Blancs Brut Nature	246.00
NV	Laurent-Perrier La Cuvee Brut	278.00
2008	Herni Goutorbe Champagne Brut Grand Cru Millesime Special Club	375.00

White Wine Selections

White Burgundy

2022	Vignerons Reunis Montagny 1er Cru	85.00
2021	Domaine Amiot Guy Et Fils Bouzeron	90.00
2022	Chablis 1er cru, jean-Marc Brocard, Vey de Vau	94.00
2020	Albert Bichot Pouilly-Fuisse	110.00
2021	Domaine Doreau Meursault	195.00
2021	Puligny Montrachet, Paul Pernot	295.00
2018	Benjamin Leroux Meursault 1er Cru Le Porusot	310.00

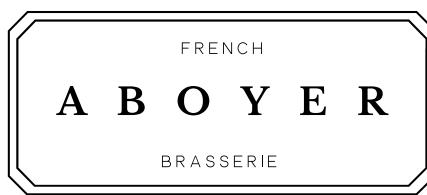
Chardonnay

2020	Crossbarn, Paul Hobbs, Sonoma Coast, California	72.00
2019	Nicolas Jay, Affinites, Willamette Valley	131.00
2014	Daniel, Sonoma Coast	150.00
2015	Peay Sonoma Coast	160.00
2016	Morlet, Ma Douce, Sonoma County, California	210.00

Interesting Whites

2020	Pouilly-Fume, Henri Bourgeois, Travertin Loire Valley, France	68.00
2019	Gewürztraminer, Zind Humbrecht Roche Rolle, Alsace, France	115.00
2022	Perchance, Napa Sauvignon Blanc Beckstoffer Melrose vineyard	125.00
2015	Ferraton Pere et Fils, Hermitage Blanc, Les Milaux	350.00
1995	Domine Jean-Louis Chave L'Hermitage Blanc*	475.00





Red Wine Selections

Red Burgundy

2021 Domaine Gille Bourgogne, Les Caiottes, Cote-D'or	82.00
2018 Bourgogne Pinot Noir Domaine Taupenot-Merme	113.00
2018 Domaine Michel Magnien, Fixin	121.00
2021 Domaine Doreau Monthelie Villes Vignes	125.00
2019 Joseph Drouhin Cote de Beaune	131.00
2019 Chassagne Montrachet Vieilles, Vignes, Amiot	152.00
2020 Domaine Tollot-Beaut, Aloxe-Corton	183.00
2019 Domaine Tollot -Beaut, Beaune-Clos-Du-Roi	257.00

Pinot Noir

202 Ken Wright Cellars Pinot Noir Willamette, Oregon*	73.00
2021 Domaine Drouhin, Dundee Hills, Oregon	120.00
2016 Rhys, Porcupine Hill , Anderson Valley	131.00
2021 Lonesome Rock, Willamette Oregon	157.00
2018 Morlet, Coteaux Nobles, California *	262.00

Rhone

2020 Mariene & Nicolas Chevalier Crozes-Hermitage Roguge	
Les Voleyses	64.00
2020 Crozes Hermitage, Maxime Graillet, "Equinoxe"	78.00
2020 Gigondas, Domaine Raspail-Ay	102.00
2020 Châteauneuf-du-Pape, Domaine Grand Tinel	147.00
2019 Domaine Du Pegau Chateauneuf-du-Pape Cuvee	240.00

Bordeaux

2019 Château Tour de Gilet	52.00
2020 Château Louvie, Saint-Emilion, Grand Cru	73.00
2018 Bordeaux, Chateau Maurac, Haut-Medoc	89.00
2019 Tempo d'Angelus	89.00
2018 Château Tour Pibran, Pauillac	99.00
2018 Chateau Pave De Luze Margaux	100.00
2017 Chateau Pichon-Longueville Baron, Pauillac *	519.00

Cabernet

2019 Marietta Cellars Arme, North Coast, California	71.00
2018 Trentadue La Storia Cabernet Sauvignon	95.00
2018 Vineyard 29, "Cru", Napa Valley	157.00
2021 Cabernet, Pine Ridge, Napa	168.00
2020 Abeja Columbia Valley, WA	170.00
2019 Chappellet, "Signature" Napa	204.00
2006 Joseph Phelps, Insignia, Bordeaux Blend, Napa*	577.00
2020 Perchance Beckstoffer Vineyard George III Napa	750.00

Interesting Reds

NV Marietta Cellars Old Vine Red OVR	54.00
2019 Malbec, Chateau Combet La-Serre, Cahors, France	56.00
2018 Trig Point Diamond Dust Vineyard Merlot	90.00
2018 Luigi Bosca Malbec Single Vineyard DOC	105.00
2021 Le Macchiole, Bolgheri Rosso, Tuscany	115.00
2020 Abeja Columbia Valley, WA	170.00
2019 Barolo, Vietti, Castiglione, Piedmont	175.00
2018 Tempranillo, Pintia, Toro Spain	204.00
2017 Barolo, E Pira e Figli, Mosconi Piedmont	262.00
2021 Petrolo Galatrona Merlot, Tuscany	325.00

