



Chez Catherine

Appetizers

Salade Maraîchère

mixed greens, seasonal vegetables, red onion, herb vinaigrette

Feuilleté aux Champignons Sauvages

puff pastry with chanterelles, shiitake, maitake in a Champagne sauce

Moules de la Nouvelle-Ecosse au Pernod

Nova Scotia mussels, Pernod anise, tarragon, fennel

Risotto du Chef

Chef's risotto

Potage du Jour

soup of the day

Main Courses

Free Range Chicken Breast

sautéed "façon du chef"

Poisson du Jour

fish of the day, seasonal preparation

Crêpe de Fruits de Mer

scallops, jumbo lump crab, fresh shrimp, mushrooms, and lobster sauce

Onglet au Poivre

cracked black peppercorn hanger steak, pepper sauce, smashed potatoes & baby spinach

Desserts

Sorbets ou Glaces Maison

homemade fruit sorbet or ice cream

Profiteroles au Chocolat

pastry puffs, vanilla bean ice cream, hot chocolate sauce

Gâteau au Fromage

cheese cake, blood orange sabayon, orange segments

Prix-Fixe Lunch : \$32.00

includes appetizer, main course and dessert

