



Lunch à la Carte

Appetizers

Salade Maraîchère \$ 9.00

mixed greens, Valley View Farm's vegetables, herb vinaigrette

Escargots à la Bourguignonne \$ 10.00

snails, butter, garlic, parsley & Pernod

Moules de la Nouvelle-Ecosse \$ 12.00

Nova Scotia mussels, fennel, pancetta, orange, tarragon & Pernod

Risotto du Jour \$ 11.00

risotto of the day

Salade de Betteraves \$ 14.00

warm beets, escarole, gorgonzola, duck confit, sherry reduction, toasted walnuts, walnut vinaigrette

Ris de Veau Forestière \$ 12.00

sautéed sweetbread Nueske bacon, mushrooms, dried cherries, sauce normande

Gâteau de Crabe \$ 15.00

crab cake, upland cress, roasted garlic aioli, saffron-vanilla oil

Potage du Jour \$ 10.00

soup of the day

Edith and Didier Jouwenet, Propriétaires



Chez Catherine

Main Courses

Poulet de Ferme Farci \$ 23.00

roasted free range stuffed chicken breast, baby spinach, pancetta, golden raisins, sautéed sweet potatoes

Gratin de Lasagne et de Légumes \$ 18.00

homemade lasagna, roasted peppers, mushrooms, scallions, escarole, fontina cheese, chipotle sauce

Entrecôte de Boeuf au Sel Fumé \$ 34.00

“Black Angus” New York strip, smoked salt, candied carrots, caramelized onions, gratin dauphinois

Carré d’Agneau Rôti \$ 36.00

rack of lamb, rosemary-sage roasted potatoes, spiced butternut squash purée, port wine demi-glace

Plat de Côtes de Boeuf Braisé \$ 30.00

beer braised beef short ribs, homemade fettuccini, parmesan, mushrooms, escarole, veal jus

Poisson du Jour \$ 24.00

fish of the day, seasonal preparation

Crêpe de Fruits de Mer \$ 24.00

scallops, jumbo lump crab, fresh shrimp, mushrooms & sauce américaine

Loup à la Grenobloise \$ 28.00

fillets of branzini, fingerling potatoes, sautéed spinach, capers, lemon, croûtons, brown butter

Noix de St-Jacques \$ 26.00

pan seared sea scallops, mashed potatoes, haricots verts, roasted pistachios, Champagne cream sauce

Sole de Douvres Meunière market price

*sautéed Dover sole, brown butter and lemon and prepared “au guéridon”
please ask your captain for availability*

Please let us know if you have any food allergies

20% gratuity on parties of 5 or more

C.J. Reycraft Jr., Chef de Cuisine

Stéphane Bocket, Maître d’Hôtel