



Lunch à la Carte

Appetizers

Salade Maraîchère \$ 10.00

mixed greens, seasonal vegetables, red onion, herb vinaigrette

Escargots à la Bourguignonne \$ 11.00

snails, butter, garlic, parsley

Assiette de Charcuterie \$ 18.00

assortment of pork pâté, duck rilette, dry and garlic sausages, prosciutto, cornichons, pain croustillant, and celeri remoulade

Feuilleté aux Champignons Sauvages \$ 14.00

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

Moules de la Nouvelle-Ecosse au Pernod \$ 12.00

Nova Scotia mussels, Pernod anise, tarragon, fennel

Risotto du Jour \$ 11.00

risotto of the day

Foie Gras de Canard au Torchon \$ 24.00

foie gras, black truffle, Sauternes aspic, red wine reduction, brioche

Potage du Jour \$ 10.00

soup of the day

Please let us know if you have food allergies

C.J. Reycraft Jr., Chef de Cuisine

Stéphane Bocket, Maître d'Hôtel

Edith and Didier Jouvenet, Propriétaires



Chez Catherine

Main Courses

Poulet Beauséjour à la poêle \$ 26.00

free range half chicken, roasted potatoes, haricots verts, and herb jus

Petit Filet Mignon "Black Angus" \$ 34.00

beef tenderloin, baby Brussel sprouts, gratin dauphinois, port wine demi-glace

Carré de Sanglier Rôti \$ 36.00

roasted wild boar rack, dried cherries, wild rice, haricots verts, au jus

Pâtes Fraîches aux Champignons Sauvages \$ 23.00

fresh fettuccini, wild mushrooms, aged Parmesan, spinach, truffle oil

Saumon de l'Océan Atlantique \$ 26.00

Atlantic salmon, braised fennel, smashed potatoes, and mustard cream sauce

Poisson du Jour \$ 24.00

fish of the day, seasonal preparation

Sole de Douvres Meunière market price

sautéed Dover sole, brown butter and lemon and prepared "au guéridon"

please ask your captain for availability

Boeuf Bourguignon \$ 32.00

braised beef short ribs, baby carrots, scallions, mushrooms, red wine reduction

Petit Salé aux Lentilles \$ 30.00

braised pork shank, lentils, au jus

Noix de St-Jacques \$ 28.00

sea scallops, black truffle sauce, and potato-leek cake

Crêpe de Fruits de Mer \$ 24.00

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



20% gratuity will be added on parties of 5 or more