



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

Assiette de Charcuterie

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

supplement: \$5.00

Escargots à la Bourguignonne

snails, butter, garlic, parsley

Foie Gras de Canard au Torchon

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

supplement: \$10.00

Moules de la Nouvelle-Ecosse au Pernod

Nova Scotia mussels, Pernod anise, fennel

Crêpe de Fruits de Mer

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

Risotto du Jour

Chef's risotto

Potage du Jour

soup of the day

Edith & Didier Jouvenet, Propriétaires

C.J. Reycraft, Jr., Chef de Cuisine

Stéphane Bocket, Maître d'Hôtel



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Main Courses

Saumon de l'Océan Atlantique

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

Noix de St-Jacques

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

Petit Salé aux Lentilles

braised pork shank, lentils, au jus

Carré de Sanglier Rôti

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

Filet Mignon "Black Angus"

beef tenderloin, baby Brussel sprouts, gratin dauphinois, port wine demi-glace
supplement: \$10.00

Boeuf Bourguignon

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

Sole de Douvres Meunière

sautéed Dover sole, brown butter and lemon, and prepared "au guéridon"
supplement: \$20.00
(please ask your captain for availability)

Pâtes Fraîches aux Champignons Sauvages

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

Poulet Beauséjour à la Poêle

free range half chicken, roasted potatoes, haricots verts, white wine- herb jus

Prix-Fixe Dinner: \$62.00

includes appetizer, main course and dessert

Please let us know if you have food allergies





Selection of Desserts

Fondant Moëlleux

warm dark chocolate molten cake, brown butter ice cream

Profiteroles au Chocolat

puffs pastry, vanilla bean ice cream, hot chocolate sauce

Soufflé du Jour

supplement: \$10.00

Mont-Blanc Chantilly

crisp meringue, chestnut purée, vanilla ice cream, ganache, whipped cream

Gâteau au Fromage

cheese cake, blood orange sabayon, orange segments

Farandole de Desserts

trio of crème brûlée, fondant moëlleux, and cheese cake

Tarte Tatin à la Mode

caramelized apple tart, puff pastry, crème fraîche ice cream

Sorbets ou Glaces Maison

homemade fruit sorbet or ice cream

Crème Brûlée

caramelized rich vanilla custard, tuile cookie

Plateau de Fromages

*six artisanal cheeses: goat, cow, sheep, blue, walnut-raisin bread, fruit and compote
\$ 15.00 per person*

*Espresso: \$ 4.00 Double: \$ 6.50 Cappuccino: \$ 5.50 Coffee: \$ 3.50 (per cup) Imported Tea: \$ 4.50
Special French Coffee: \$ 13.50 Irish Coffee: \$ 13.50 Mexican Coffee: \$ 13.50*

Julianne Hodges, Chef Pâtissière