



Chez Catherine

Appetizers

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

Escargots à la Bourguignonne
snails, butter, garlic, parsley & Pernod

Moules Sauce Poulette
Nova Scotia mussels, white wine, shallots, garlic, Cayenne pepper & crème fraîche

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, lump crab, fresh shrimp, mushrooms & lobster cream sauce

Onglet au Poivre
cracked black peppercorn hanger steak, pepper sauce, truffled mashed potatoes & spinach

Desserts

Ile Flottante de Catherine
very light soft meringue, vanilla sauce, toasted hazelnuts, caramel

Profiteroles
pastry puffs, Madagascar vanilla bean ice cream, hot chocolate sauce

Soupe de Mangue et Fruit de la Passion
mango-passion fruit soup, pineapple-vanilla compote, coconut sorbet, mint chiffonnade

Prix-Fixe Lunch : \$29.00

includes appetizer, main course and dessert
20% gratuity on parties of 5 or more

Please let us know if you have any food allergies



Chez Catherine

Lunch à la Carte

Appetizers

Salade Maraîchère \$ 9.00

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

Romaine façon "Jim Ford" \$ 12.00

caesar salad prepared tableside, with chicken or shrimp add \$ 9.00

Escargots à la Bourguignonne \$ 10.00

snails, butter, garlic, parsley & Pernod

Moules Sauce Poulette \$ 12.00

Nova Scotia mussels, white wine, shallots, garlic, Cayenne pepper & crème fraîche

Risotto du Jour \$ 11.00

risotto of the day

Salade de Tomates \$ 13.00

Heirloom tomatoes, ricotta salata, tarragon vinaigrette, pignoli nuts, sherry vinegar reduction

Charcuterie "Pique-Assiette" \$ 14.00

garlic sausage, saucisson sec, pâté, copa, rilette, cornichons & pain croustillant

Gâteau de Crabe \$ 15.00

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

Potage du Jour \$ 9.00

soup of the day

Edith and Didier Jouvenet, Propriétaires



Chez Catherine

Main Courses

Poulet Fermier \$ 22.00

pan seared free range chicken breast, smashed Yukon gold potatoes, sautéed fennel, sauce provençale

Pâtes Fraîches aux Légumes \$ 18.00

fresh fettucini, roasted peppers, corn, mushrooms, tomatoes, asparagus, parmesan & truffle oil

Entrecôte de Boeuf Poêlée \$ 34.00

“Black Angus” New York strip, baked potato, chive foam, asparagus, sherry vinegar

Carré d’Agneau Rôti \$ 36.00

roasted rack of lamb, ratatouille, wild rice, chimichurri

Thon au Poivre \$ 28.00

sushi grade tuna, cracked black peppercorn sauce, mashed potatoes & sautéed spinach

Poisson du Jour \$ 24.00

fish of the day, seasonal preparation

Crêpe de Fruits de Mer \$ 24.00

scallops, lump crab, fresh shrimp, mushrooms & lobster cream sauce

Raie de l’Atlantique \$ 24.00

curry dusted skatefish, capers, raisins, polenta & cucumber mint yogurt

Noix de St-Jacques \$ 26.00

pan seared sea scallops, baby beets, basil oil, fingerling potatoes & citrus foam

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

*Please note there will be \$ 2.00 charge for any split appetizer and main course à la carte
20% gratuity on parties of 5 or more*

C.J. Reycraft Jr., Chef de Cuisine

Stéphane Bocket, Maître d’Hôtel



Selection of Desserts \$ 10.00

Ile Flottante de Catherine

very light soft meringue, vanilla sauce, toasted hazelnuts, caramel

Fondant au Chocolat

warm dark chocolate molten cake, hazelnut ice cream

Fruits Rouges

fresh berries, lavender honey orange sabayon

Profiteroles

pastry puffs, Madagascar vanilla bean ice cream, hot chocolate sauce

Soufflé du Jour \$ 12.00

please ask your captain for availability

Soupe de Mangue et Fruit de la Passion

mango-passion fruit soup, pineapple-vanilla compote, coconut sorbet, mint chiffonnade

Farandole de Desserts

trio of crème brûlée, fondant au chocolat & mango-passion fruit soup

Pêche Melba

vanilla bean ice cream, fresh peach slices, raspberry coulis, toasted almonds, crème Chantilly

Sorbets ou Glaces Maison

homemade fruit sorbet or ice cream

Crème Brûlée

caramelized rich vanilla custard, tuile

Plateau de Fromages \$ 15.00 per person

six artisanal cheeses: goat, cow, sheep, blue, walnut-raisin bread, fruit and compote

Espresso: \$ 4.00 Double: \$ 6.50 Cappuccino: \$ 5.50 Coffee: \$ 3.50 (per cup)

Imported Tea: \$ 4.50 Chocolat Viennois: \$ 6.50 Café Liégeois: \$ 6.50

Irish Coffee: \$ 12.50 French Coffee: \$ 12.50 Mexican Coffee: \$ 12.50

Edith and Didier Jouwenet, Propriétaires