



*Chez Catherine*

*Valentine's Day Tasting Dinner*

*Tuesday, February 14<sup>th</sup>, 2012*

*Amuse-Bouche*

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*Bisque de Crabe*

*Alaska king crab soup, and tarragon pesto*

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*Risotto aux Truffes Noires*

*Burgundy black truffle and mascarpone cream cheese*

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*Sole Impériale*

*local sole filled with shrimp, scallop, and Champagne velouté*

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*Frou Normand*

*homemade Meyer lemon sorbet*

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*Paupiette de Veau*

*stuffed veal roulade, foie gras, mushrooms, baby spinach, pommes allumette, rosemary jus*

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*Dessert de la Saint-Valentin*

*red velvet cake*

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*Mignardises*

*Prix-Fixe Dinner: \$85.00*

*( 20% gratuity will be added to the final bill )*

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

*Stéphane Bocket, Maître d'Hôtel*

*Edith and Didier Jouvenet, Propriétaires*