



*Chez Catherine*

## *Appetizers*

### *Salade Maraîchère*

*mixed greens, seasonal vegetables, homemade herb vinaigrette*

### *Escargots à la Bourguignonne*

*snails, butter, garlic, parsley & Pernod*

### *Foie Gras au Torchon*

*chilled foie gras, vanilla-pineapple compote, toasted hazelnuts,  
Grand Marnier gelée, blood orange-pink peppercorn reduction  
supplement: \$10.00*

### *Moules de la Nouvelle-Ecosse*

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

### *Salade d'Endive*

*Belgium endive salad, smoked trout, upland cress, bacon, apple chips & horseradish*

### *Brandade de Morue*

*warm house cured salt cod, roasted garlic,  
extra virgin olive oil, potatoes & croûtons*

### *Crêpe de Fruits de Mer*

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

### *Risotto du Jour*

*Chef's risotto*

### *Potage du Jour*

*soup of the day*

Valentine' Day is Sunday, February 14<sup>th</sup>, 2009

Open for Dinner from 4:00 to 10:00PM



*Chez Catherine*

## Main Courses

### *Confit de Canard*

*crispy duck confit, dried cherries, wild rice, scallions, winter-spiced gastrique*

### *Lotte Grand-Mère*

*sautéed monkfish, fingerling potatoes, bacon, pearl onions & mushrooms*

### *Jarret de Veau Braisé*

*braised fresh veal shank (osso buco), herb risotto, baby carrots & rosemary jus*

### *Sole de Douvres Forestière*

*sautéed Dover sole, mushrooms duxelle, shallots, cream and prepared "au guéridon"*

*supplement: \$20.00*

*please ask your captain for availability*

### *Poulet Fermier*

*pan seared free range chicken breast, truffled mashed potatoes,  
braised red cabbage and Madeira jus*

### *Entrecôte de Boeuf "Black Angus"*

*New York strip, smoked sea salt, gratin dauphinois, caramelized onions & port wine reduction*

### *Loup de Mer Chilien*

*pan seared chilean sea bass, baby leeks, roasted potatoes & red wine reduction*

### *Faux-Filet d'Agneau du Colorado*

*roasted Colorado lamb ribeye, chestnut purée, Brussels sprouts & lamb jus*

*supplement: \$10.00*

### *Prix-Fixe Dinner : \$59.00*

*includes appetizer, main course and dessert*

*20% gratuity on parties of 5 or more*

*Please let us know if you have any food allergies*

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

*Tino Montiel, Sous-Chef*



## Selections of Desserts

### *Ile Flottante de Catherine*

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

### *Fondant au Chocolat*

*warm dark chocolate molten cake, pomegranate ice cream*

### *Profiteroles*

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

### *Tarte au Citron*

*lemon curd meringue tart shell, blackberry coulis, marcona almonds, lemon-verbena macarphone sorbet*

### *Soufflé du Jour*

*supplement: \$10.00*

### *Dessert des Cigales*

*trio of crème brûlée, fondant au chocolat & pineapple carpaccio*

### *Sorbets ou Glaces Maison*

*homemade fruit sorbet or ice cream*

### *Crème Brûlée*

*caramelized rich vanilla custard, tuile*

### *Carpaccio d'Ananas Frais*

*pineapple carpaccio, vanilla bean, passion fruit, coconut ice cream*

### *Plateau de Fromages*

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

*supplement: \$15.00 per person*

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

*Imported Tea: \$ 4.00 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*