



Appetizers

Salade Maraîchère

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

Escargots à la Bourguignonne

snails, butter, garlic, parsley & Pernod

Moules de la Nouvelle-Ecosse

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

Salade de Betteraves

warm beets, escarole, gorgonzola, duck confit, sherry reduction, toasted walnuts, walnut vinaigrette

Gâteau de Crabe

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

Crêpe de Fruits de Mer

scallops, jumbo lump crab, fresh shrimp, mushrooms & sauce américaine

Ris de Veau Forestière

sautéed sweetbread Nueske bacon, mushrooms, dried cherries, sauce normande

Risotto du Jour

Chef's risotto

Potage du Jour

soup of the day

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

Stéphane Bocket, Maître d'Hôtel

Edith & Didier Jouvenet, Propriétaires



Chez Catherine

Main Courses

Loup à la Grenobloise

fillets of branzini, fingerling potatoes, sautéed spinach, capers, lemon, croûtons, brown butter

Noix de St-Jacques

pan seared sea scallops, mashed potatoes, haricots verts, roasted pistachios, Champagne cream sauce

Sole de Douvres Meunière

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

supplement: \$20.00

please ask your captain for availability

Entrecôte de Boeuf au Sel Fumé

"Black Angus" New York strip, smoked salt, candied carrots, caramelized onions, gratin dauphinois

Magret de Canard

pan seared breast of duck, pineapple-vanilla compote, macademia nuts, baby arugula, wild rice

Poulet de Ferme Farci

roasted free range stuffed chicken breast, baby spinach, pancetta, golden raisins, sautéed sweet potatoes

Carré d'Agneau Rôti

rack of lamb, rosemary-sage roasted potatoes, spiced butternut squash purée, port wine demi-glace

supplement: \$8.00

Plat de Côtes de Boeuf Braisé

beer braised beef short ribs, homemade fettuccini, parmesan, mushrooms, escarole, veal jus

Gratin de Lasagne et de Légumes

homemade lasagna, roasted peppers, mushrooms, scallions, escarole, fontina cheese, chipotle sauce

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



Selection of Desserts

Ile Flottante de Catherine

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

Fondant au Chocolat

warm dark chocolate molten cake, hazelnut ice cream

Mont Blanc

crisp meringue, vanilla ice cream, chestnut purée, chocolate drizzle, crème Chantilly

Profiteroles

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

Soufflé du Jour

supplement: \$10.00

Figues au Sabayon

figs, candied walnuts, port wine sabayon

Farandole de Desserts

trio of crème brûlée, fondant au chocolat & port wine sabayon figs

Tarte Tatin “à la Mode”

caramelized apples, crispy pastry dough, vanilla bean ice cream

Sorbets ou Glaces Maison

homemade fruit sorbet or ice cream

Crème Brûlée

caramelized rich vanilla custard, tuile

Pain Perdu à la Verveine

warm bread and butter pudding, verbena vanilla sauce

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

Edith and Didier Jouvenet, Propriétaires