



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

*Open for Christmas Eve, Christmas Day Dinner,
New year's Eve Gala Dinner, New Year's Day Brunch
Brunch and Dinner on Sunday, December 6th, 13th, 20th*



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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

Fino 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