



Chez Catherine

Appetizers

Salade Maraîchère
mixed greens, homemade herb vinaigrette

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

Moules de la Nouvelle-Ecosse
Nova Scotia mussels, pancetta, orange, fennel & Pernod

Risotto du Jour
risotto of the day

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

Hanger Steak Marchand de Vin
mashed potatoes, truffled mushrooms & red wine reduction

Desserts

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

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

Pineapple Carpaccio
vanilla bean, passion fruit, coconut ice cream

Sorbets ou Glaces Maison
homemade fruit sorbet or ice cream

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



Lunch à la Carte

Appetizers

Salade Maraîchère \$ 9.00

mixed greens, seasonal vegetables, homemade herb vinaigrette

Escargots à la Bourguignonne \$ 10.00

snails, butter, garlic, parsley & Pernod

Moules de la Nouvelle-Ecosse \$ 12.00

Nova Scotia mussels, pancetta, orange, fennel & Pernod

Risotto du Jour \$ 11.00

risotto of the day

Salade d'Endive \$ 14.00

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

Foie Gras au Torchon \$ 21.00

chilled foie gras, vanilla-pineapple compote, toasted hazelnuts, Grand Marnier gelée, blood orange-pink peppercorn reduction

Brandade de Morue \$ 13.00

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

Soupe du Jour \$ 9.00

Please let us know if you have any food allergies

Edith and Didier Jouwenet, Propriétaires



Chez Catherine

Main Courses

Poulet Fermier \$ 21.00

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

Confit de Canard \$ 24.00

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

Poisson du Jour market price

fish of the day, seasonal preparation

Faux-Filet d'Agneau du Colorado \$ 39.00

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

Lotte Grand-Mère \$ 24.00

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

Entrecôte de Boeuf "Black Angus" \$ 36.00

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

Crêpe de Fruits de Mer \$ 24.00

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

Loup de Mer Chilien \$ 26.00

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

Sole de Douvres Forestière market price

*sautéed Dover sole, mushrooms duxelle, shallots, cream and prepared "au guéridon"
please ask your captain for availability*

*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



Desserts

**included in our Prix-Fixe Lunch Menu*

**Ile Flottante de Catherine \$ 8.00*

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

Fondant au Chocolat \$ 10.00

warm dark chocolate molten cake, pomegranate ice cream

**Profiteroles \$ 9.00*

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

Soufflé du Jour \$ 12.00

please ask your captain for availability

**Tarte au Citron \$ 10.00*

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

Dessert des Cigales \$ 10.00

trio of crème brûlée, fondant au chocolat & pineapple carpaccio

Carpaccio d'Ananas Frais \$ 9.00

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

**Sorbetes ou Glaces Maison \$ 8.00*

homemade fruit sorbet or ice cream

Crème Brûlée \$ 9.00

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: \$ 4.00 Chocolat Viennois: \$ 6.50 Café Liégeois: \$ 6.50

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

Edith and Didier Jouvenet, Propriétaires