



*Chez Catherine*

## *Lunch à la Carte*

### *Appetizers*

#### *Salade Maraîchère \$ 9.00*

*mixed greens, Valley View Farms' vegetables, homemade herb vinaigrette*

#### *Escargots à la Bourguignonne \$ 10.00*

*snails, butter, garlic, parsley & pernod*

#### *Moules Marinières \$ 12.00*

*Atlantic coast mussels, roasted shallots, white wine, lemon zest*

#### *Risotto du Jour \$ 11.00*

*risotto of the day*

#### *Caesar Salad plain \$ 12.00*

*prepared tableside, with chicken \$ 6.00, with steak \$ 8.00 with Gulf shrimp \$ 9.00*

#### *Foie Gras à la Poêle \$ 23.00*

*pan seared foie gras, shaved fennel, sautéed grapes, anisette, verjus reduction*

#### *Salade de Chicorée Rouge et de Haricots Verts \$ 14.00*

*radicchio, haricots verts, applewood smoked bacon, parmesan cheese, hazelnuts, roasted garlic-lemon vinaigrette*

#### *Crème Dubarry \$ 10.00*

*New Jersey cauliflower soup, homemade curry and toasted almonds*

#### *Soupe du Jour \$ 9.00*

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

*Edith and Didier Jouvenet, Propriétaires*



*Chez Catherine*

## Main Courses

### *Poulet Fermier \$ 21.00*

*pan seared free range chicken breast, mashed potatoes, bacon, dates, mushrooms, au jus*

### *Confit de Canard \$ 24.00*

*crispy duck confit, roasted figs, spiced squash purée & port wine gastrique*

### *Poisson du Jour market price* *fish of the day, seasonal preparation*

### *Côte de Porc Normande \$ 26.00*

*sautéed pork chop, roasted apples, pomegranate, fennel, celery root purée, calvados demi-glace*

### *Cabillaud à la Marseillaise \$ 24.00*

*Chatham cod, rosemary roasted potatoes, olives, capers, leek & Meyer lemon extra virgin olive oil*

### *Entrecôte de Boeuf "Black Angus" \$ 38.00*

*New York strip, baby Brussel sprouts, chestnut jus, petit gratin dauphinois de "Ma Mère"*

### *Crêpe de Fruits de Mer \$ 24.00*

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

### *Noix de St-Jacques \$ 26.00*

*pan seared sea scallops, saffron risotto, candied carrots, vanilla butter*

### *Sole de Douvres Amandine \$ 44.00*

*sautéed Dover sole, lemon, butter, toasted almonds and prepared "au guéridon"  
please ask your captain for availability*

## *Proudly Supporting New Jersey Farmers*

*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*



## *Chez Catherine*

### *Appetizers*

*Salade Maraîchère*  
mixed greens, homemade herb vinaigrette

*Escargots à la Bourguignonne*  
snails, butter, garlic, parsley & pernod

*Moules Marinières*  
Atlantic coast mussels, roasted shallots, white wine, lemon zest

*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, chanterelle mushrooms & lobster cream sauce

*Hanger Steak Forestière*  
mashed potatoes, mushrooms, spinach

### *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

*Pain Perdu*  
lemon-verbena bread and butter pudding

*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*



## 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 \$ 8.00*

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

*Soufflé du Jour \$ 14.00*

*please ask your captain for availability*

*\* Pain Perdu \$ 9.00*

*lemon-verbena bread and butter pudding*

*Mont Blanc \$ 10.00*

*puréed chestnuts, crisp meringue, vanilla bean ice cream & chocolate sauce*

*Farandole de Desserts \$ 9.00*

*trio of crème brûlée, fondant au chocolat & mont blanc*

*\*Sorbetes ou Glaces Maison \$ 8.00*

*homemade fruit sorbet or ice cream*

*Crème Brûlée \$ 8.00*

*caramelized rich vanilla custard, hazelnut 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*