



*Chez Catherine*

## *Appetizers*

### *Salade Maraîchère*

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

### *Escargots à la Bourguignonne*

*snails, butter, garlic, parsley & pernod*

### *Foie Gras à la Poêle*

*pan seared foie gras, shaved fennel, sautéed grapes, anisette, verjus reduction*  
supplement: \$10.00

### *Moules Marinières*

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

### *Salade de Canard Fumé*

*smoked duck breast, whole grain mustard, cornichons, celeriac rémoulade & croûtons*

### *Salade de Chicorée Rouge et de Haricots Verts*

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

### *Crêpe de Fruits de Mer*

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

### *Risotto du Jour*

*Chef's risotto*

### *Crème Dubarry*

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

### *Potage du Jour*

*soup of the day*

*Please let us know if you have any food allergies  
(Proudly Supporting New Jersey Farmers)*



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## Main Courses

### *Confit de Canard*

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

### *Cabillaud à la Marseillaise*

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

### *Boeuf Bourguignon*

*braised beef short ribs, pearl onions, chanterelles, baby carrots, baby leeks, fingerling potatoes, red wine jus*

### *Sole de Douvres Amandine*

*sautéed Dover sole, lemon, butter, toasted almonds and prepared "au guéridon"*

*supplement: \$20.00*

*please ask your captain for availability*

### *Poulet Fermier*

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

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

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

*supplement: \$5.00*

### *Noix de St-Jacques*

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

### *Côte de Porc Normande*

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

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

*includes appetizer, main course and dessert*

*20% gratuity on parties of 5 or more*

*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*

### *Pain Perdu*

*lemon-verbena bread and butter pudding*

### *Soufflé du Jour*

*supplement: \$10.00*

### *Farandole de Desserts*

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

### *Sorbets ou Glaces Maison*

*homemade fruit sorbet or ice cream*

### *Crème Brûlée*

*caramelized rich vanilla custard, hazelnut tuile*

### *Mont Blanc*

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

### *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*