



CATALYST

300 TECHNOLOGY SQUARE
CAMBRIDGE, MASSACHUSETTS 02139
PHONE (617) 576-3000
AKVILE@CATALYSTRESTAURANT.COM

2018 PRE-FIXE DINNER

PRIX-FIXE DINNER MENU OPTIONS

3 COURSE PRIX-FIXE:

OPTION A | \$59.00 per person (does NOT include beef entrées)

Select TWO Items from the First Course or Mid-Course

Select THREE Items from the Main Course

Select TWO Item from Dessert

NOTE: Vegetarian Alternative Available Upon Request

OPTION B | \$62.00 per person (includes beef entrée)

Select TWO Item from the First Course or Mid-Course

Select THREE Items from the Main Course

Select TWO Item from Dessert

NOTE: Vegetarian Alternative Available Upon Request

4 COURSE PRIX-FIXE:

OPTION A | \$66.00 per person (does NOT include beef entrées)

Select TWO Item from the First Course

Select TWO Item from the Mid-Course

Select THREE Items from the Main Course

Select TWO Item from Dessert

NOTE: Vegetarian Alternative Available Upon Request

OPTION B | \$69.00 per person (includes beef entrée)

Select TWO Item from the First Course

Select TWO Item from the Mid-Course

Select THREE Items from the Main Course

Select TWO Item from Dessert

NOTE: Vegetarian Alternative Available Upon Request

CHEF'S TASTING MENU:

(Limited to (12) or Less Guests)

Enjoy a custom designed menu by Chef du Cuisine Justin Urso and hand selected wine pairings by Sommelier Kelsey McCallan

SIX COURSE | \$135.00 per person

With Wine Pairing | Additional \$50.00 per person

With Deluxe Pairing | Additional \$75.00 per person

All food and beverage pricing listed above does not include 7% meals tax or suggested gratuity. All food and beverage is subject to suggested gratuity. A separate administrative fee of 7% is added to all functions. Sales taxes will be compiled in strict accordance with federal, state/provincial and local tax regulations on all other charges.



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FIRST COURSE

Please Select ONE First Course Option:

Romaine, White Anchovy, Herb Croutons
Parmesan Dressing

Chicken Liver Mousse
Pickled Onions, Country Bread, Herb Salad

Local Mixed Mesclun Greens
Chicories, Garden Herbs, Citrus Segments, Shaved Fennel
Taggiasca Olives, Cara Cara Orange Vinaigrette

Roasted Beets and Carrots
Sumuc Yogurt, Dukkah Shaved Vegetables
Citrus Vinaigrette

Wolf Meadow Farm Torn Burrata Salad
Warm Focaccia Croutons, Peperonata, Extra Virgin Olive Oil

MID-COURSE

Please Select ONE Mid-Course Option:

Sunchoke Velouté
Shaved Apple, Sunchoke Crisps, Picked Thyme

Creamy Cauliflower Soup
Piccalilli, Fried Capers

Vegetable Minestrone Soup
White Beans, Lemon-Basil Pistou, Crouton

Celery Root Caramelle
Melted Leeks, Truffle Butter, Shaved Parmesan

Ricotta Cavatelli
Guanciale, Charred Red Onion, Roasted Maitake
Rosemary Crumble

House made Rigatoni
Wild Mushrooms, Shaved Parmesan, Arugula
Truffle Butter

MAIN COURSE

Please Select TWO Main Course Options:

Prime Bavette Steak
Red Wine Risotto, Marinated Royal Trumpet Mushrooms
Marrow Butter, Agrodolce Onions

Braised Beef Short Rib
Truffle Pomme Puree, Glazed Baby Vegetables
Pickled Red Onions

Crystal Valley Chicken
Herb Spzetzle, Creamed Kale
Crispy Sunchokes, Chicken Jus

Pan Roasted Blue Cod
Bacon, Mussels, Clams, Olive Oil Crushed Potatoes
Chowder Herb Nage

Georges Bank Scallops
Roasted Oyster Mushrooms, Salsify, Salsa Verde

Pan Seared Salmon
Baby Beets, Roasted Cippolini Onions, Dill
Caraway Yogurt

Roasted Stuffed Honeynut Squash
Farro Risotto, Tuscan Kale
Toasted Hazelnut Labne

MAIN COURSE ENHANCEMENTS

Herb Grilled Filet Mignon | *\$5.00 per person surcharge*
Porcini Purée, Roasted Romanesco, Duck Fat Potatoes
Bordelaise

Butter Poached Maine Lobster | *\$10.00 per person surcharge*
Celery Root, Fennel, Black Truffle Butter

DESSERT

Please Select ONE Dessert Option:

Chocolate Bread Pudding
Bourbon Ice Cream, Genache, Pecan Cookie Crumble

Coconut Lime Cake, Key Lime Curd
Shaved Coconut, Candied Kumquat

Coffee Brulee, Caramelized Sugar, Chocolate Beignets

Daily Offering of House-Made Ice Cream

Seasonal Fruit Plate

Includes Freshly Baked Breads and Sweet Butter
Freshly Brewed Illy Coffee, Selection of Assorted Teas

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OPTIONAL ENHANCEMENTS

TO SHARE/FOR THE TABLE

(1) Order Serves (3) Guests Unless Otherwise Indicated

Moody's Famous Charcuterie and Cheese | \$26.00 per board
Pickled Vegetables, Fig Jam, Grain Mustard
Baguette and Crackers
(Serves (4) Guests)

Beef Tartare | \$15.00
Tebasco Vinaigrette, Quail Egg, Country Bread, Cornichons, Herb Salad

Chicken Liver Mousse | \$14.00
Pickled Onions, Country Bread, Herb Salad

Seafood Tower | \$75.00
Traditional Shrimp Cocktail, Seasonal Oysters
Chilled Lobster Tails and Claws
Tartare Sauce, Horseradish Cocktail Sauce, Mignonette, Lemon
(Serves (4) Guests)

Caviar | \$110.00 per order
Royal Belgian Osetra Caviar (30g)
Blinis, Traditional Garnish
(Serves (4) Guests)

Traditional Shrimp Cocktail | \$6.00 per piece
Cocktail Sauce and Lemon

Seasonal Oysters | \$5.00 per piece
Mignonette, Cocktail Sauce, Lemon

Mezze | \$16.00 per order
Hummus, Whipped Feta, Olives
Grilled Pita Bread

Selection of Artisanal Cheeses | \$16.00 per board
Assorted Crackers and French Bread

Crispy Cauliflower | \$10.00 per order
Tahini Yogurt, Toasted Pine Nuts, Golden Raisins

Vadouvon Spiced Carrots | \$10.00 per order
Carrot Top Pesto

Catalyst Fries | \$8.00 per order
House made Ketchup, Lemon Aioli

Potato Puffs | \$9.00 per order
Truffle Aioli



WINE LIST

Full Wine List Available Upon Request

HOUSE WINES

Cava, Gramona, Grand Cuvée – Penedes, ES
\$42.00 per bottle

Les Deux Tours, La Doucette, Sauvignon Blanc – Loire, FR, 2015
\$46.00 per bottle

Domaine La Manarine, Grenache Côtes du Rhône, FR, 2014
\$48.00 per bottle

SPARKLING

Cava, Gramona, Grand Cuvée – Penedes, ES
\$42.00 per bottle

Pierre Sparr, Brut Rosé, Cremant d’Alsace – Alsace, FR
\$46.00 per bottle

WHITE

Cooper Mountain, Pinot Gris – Willamette Vallet, OR, 2014
\$44.00 per bottle

Les Deux Tours, La Doucette, Sauvignon Blanc – Loire, FR, 2015
\$46.00 per bottle

Chalk Hill, Chardonnay – Sonoma Coast – CA, 2015
\$54.00 per bottle

Huber, Terrassen, Gruner Veltliner – Traisental, AT, 2015
\$46.00 per bottle

RED

Ponzi, Tavola, Pinot Noir, Willamette – OR
\$56.00 per bottle

Bodegas Izadi, Reserva, Tempranillo – Rioja, ES
\$50.00 per bottle

Domaine La Manarine, Grenache – Côtes du Rhône, FR
\$48.00 per bottle

La Spinetta, Il Nero di Casanova, Sangiovese – Tuscany, IT
\$52.00 per bottle

Walking Tree, Geysers Peak, Cabernet Sauvignon – Alexander Valley, CA
\$52.00 per bottle