

Restaurant Week Dinner menu

January 25th – February 7th

\$35

Soupe du Jour

Escargots - Snails in parsley-garlic butter)

Pate du chef - Home made chef pate and classic garnish

Crêpe fourrée - Crêpe stuffed with crabmeat, Bay scallops, mushrooms, Chablis cream sauce

Forestiere - Silver dollar mushrooms stuffed with blue cheese, shallots, garlic and parsley with drizzle of balsamic reduction

Endives au Roquefort - Endives, Roquefort cheese, green Apple, dry cranberries, Virginia peanuts, honey Apple cider vinaigrette

Salade du Chat - Artisanal mix, walnut, Gala apple, shaved Comté, organic maple dressing

Champis - Baby spinach, warm mushroom, sesame seed, garlic crouton, walnut oil dressing

Steak frites « le Chat Noir » -NY strip, maître d'hôtel butter, French fries

Poulet Grand-Mere - Braised natural chicken, pearl onion, smoked bacon, mushroom, creamy Riesling sauce, basmati rice

Canard confit - Duck leg confit, Toulouse sausage, sweet potato gratin

Frisee salad, raspberry Armagnac sauce

Mignon de Porc - Grilled pork tenderloin, Fig acidulate, sweet pea-gnocchi gratine, pinot noir black berry sauce

Boeuf Bourguignon - Classic braised beef stew in red Burgundy with pearl onion, Mushrooms, carrot and bacon, linguini pasta

Bouillabaisse - Poissons de roche, Bay scallops, mussels, shrimps, fennel-Tomato-saffron broth, rouille, & garlic croutons

Cassoulet - duck leg, toulouse sausage, smoked pork butt over canelini bean ragout

Saumon Danceur - Pan seared salmon, organic green pistachio quinoa, baby spinach flan, citrus oil drizzle

Poisson de l'Atlantique- baked white cod filet, creamy risotto, cherry tomato confit, ginger saffron sauce

Apple Tarte Normande by chef William

Crepe Dame Noire - Pistachios, warm chocolate sauce, Vanilla ice cream, Chantilly

Mousse au Chocolat Maison - Chantilly and French Biscuit

Viva Maria - Vanilla and strawberry ice cream, Fresh Raspberries, baked Fresh Meringue, Melba Sauce

Crème caramel, fresh berries

Vanilla Crème brûlée