FIRST COURSE

Winter Salad
salt-roasted beets, fennel, poached pear, goat cheese
croquette, hazelnuts, blood orange vinaigrette

SECOND COURSE

CHOOSE ONE

“Oysters & Pearls”
chilled noank oysters, spiced orange coulis, passionfruit
caviar, ginger, chives

Charcuterie & Cheese
soppressata, prosciutto, artisanal cheeses, olives, long hot
peppers, pickled vegetables

Tuna Tartare
mango ponzu dressing, citrus aioli, avocado emulsion,
pickled onion, rice crackers, toasted nori

Shrimp Cocktail
bouillon poached shrimp, american, english and peruvian
cocktail sauces, lemon

Pork Belly Lyonnaise
crispy pork belly confit, frisée, white balsamic vinaigrette,
63° egg, baguette crisps

Potato Leek Bisque
potato-leek velouté, scallion oil, crème fraiche,
sturgeon caviar, chives

Ma-La Brussels Sprouts
charred brussels sprouts, sichuan oil, gochujang glaze,
toasted sesame

House Ricotta
pickled grapes, hazelnuts, wethersfield honey, fig vincotto,
scallion, grilled bread

Additional Courses Available

Lobster Bisque
sherry, tarragon, picked maine lobster, lemon-vanilla crème
fraîche +12

Foie Gras Torchon
roasted figs, vincotto, pain perdu, marcona almond,
kumquat confit +16

Japanese A5 Wagyu “Negimaki”
3oz sliced striploin, house soy glaze, charred scallion,
cured egg yolk +39

THIRD COURSE

CHOOSE ONE

Roasted Lamb Sirloin
sweet potato puree, bleu cheese, caramelized brussels
sprouts, hard cider gastrique, pomegranate

Filet Mignon
chophouse inspired crust, duck fat potatoes, charred
broccolini, brandy-green peppercorn hollandaise

Wild King Salmon
carrot-ginger puree, stir-fried quinoa, yuzu dressed baby
bok choy, kanzuri soy glaze

Boneless Short Rib
bourgogne braised beef, cremini mushrooms, pearl onion,
tasso ham, red wine, potato mousseline

Butter Poached Cod
potato gnocchi, shellfish crema, maine lobster, english
peas, fine herbs

Shrimp Fra Diavlo
a-la-minute tomato sauce, chablis, cherry tomatoes,
pickled long hots, herb butter

Organic Chicken
statler style breast, roasted butternut squash, braised kale,
toasted orzo, meyer lemon brown butter

Roasted Acorn Squash
barley, chestnuts, local mushrooms, black truffle, wilted
spinach, herb de provence goat cheese

DESSERT

Quintet of Catherine’s Delicacies

Thoroughly cooking meats, seafood and shellfish
reduces the risk of food borne illness.

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