

Prix Fixe

Three Courses - \$48 per person

Four Courses - \$54 per person

Five Courses - \$60 per person (includes choice of souffle selection)

There are always multiple selections of Appetizers, Entrees and Desserts for you to choose from. A 20% service charge is added to all guests checks

The following are the type of selections that you may find on our dining menu, which has changes, each day dependent on what is fresh in the market and the number of our reservations. Call well in advance (days) if you would like something special on the menu. If the chef's not too grumpy (he is getting on a bit) and it is available, he will be pleased to accommodate you.

Appetizers

Soupe a la 'Onion Gratinee

Double Beef consommé with roasted onions, white wine & Parmesan crouton topped with Swiss Cheese & oven baked

Escargot aux Champagne

Burgundy Helix Snails cooked in a broth of wine and Champagne, with a green Chartreuse butter with garlic, shallots and walnuts

Brie au Poire

Oven warmed Brie encrusted with salt grilled almonds, with a Port infused Pear over Mesclun spring mix, passion fruit vinaigrette

Terrine de Campagne au Armagnac

House made country pate infused with Armagnac brandy, served with cornichons and a Dijon and white wine mustard

Salad au Chevre de Fromage

A warm medallion of Goat cheese over a Mesclun spring mix
With walnuts and a raspberry vinaigrette

Confit De Canard

Duck leg Confit, cooked in its own juices, flavored with Juniper, served warm with Lingonberry conserve, Mesclun spring mix and pine nuts

Veloute de Moules aux Pernod:

Prince Edward Island Mussels, steamed in a Saffron
Scented reduction broth with shallots,

Cuisse de Grenouille de Gouy

Frog legs, marinated in sherry, nutmeg, thyme and cayenne
Sautéed in butter with shallots and parsley

Hiutre a la Florentine

Poached Oysters with a touch of Pernod on a bed of spinach
Topped with mornay sauce and finished under the broiler

Escalope de Foie Gras Perigueux

Sautéed Duck liver with diced Truffles a la Perigueux
California style with sugar glazed mango

Galette de Crabe

La Cachette's signature Crab recipe, made feather light with Crème
Fraiche and topped with a green peppercorn sauce

Coquilles St. Jacques au Gratin

Sea Scallops braised in butter and white wine, masked in Mornay
sauce over Spinach, topped with fresh Parmesan, broiler glazed

Rognons d`Agneau

Lamb Kidneys, sautéed with shallots, flamed with Cognac, finished with a reduction of demi-glace and sherry vinegar

Vichyssoise d´ Huitres Caspienne

Warm vichyssoise soup with poached Oysters

Entrees

Homard en Croute:

South American 10 oz Lobster tail encased in a pastry shell, oven roasted with a filling of citrus butter and fresh parsley

Raie a la Meunier au Beurre Noire:

Skate wing lightly sautéed, finished with infused butter, white wine, parsley, capers and lemon

Darne de Saumon Poche au Nantaise:

Atlantic Salmon Poached in a white wine court boullion, garnished with Gulf pink Shrimp, finished with a lobster sauce Newburg with crayfish

Truite Saumonnee en Croute:

Filet of fresh steelhead salmon trout, stuffed with asparagus and sea scallop medallions, enveloped in pastry and oven poached in its own juices with butter

Cobia a la Meunier:

Fresh filet steak of Gulf coast Cobia, lightly sautéed with butter, lemon, white wine, parsley and capers

Pompano Amadine:

Fresh filet of Gulf caught Pompano sautéed in beurre noire with parsley and topped with salt grilled almonds

Lotte en Papillote:

Fresh filet of Monkfish, cooked in parchment paper with shallots, green peppers and tomato concasse

Espadon Poive Vert au Beurre:

Fresh Swordfish pan seared and finished under the broiler and Brushed with green peppercorn butter

Tilapia a la Provencale:

Filet of farm raised Tilapia sauteed in a traditional Provencale sauce of White wine, tomatoes, garlic and parsley

Caille aux Raisins

Farm raised semi boneless Quail, marinated in tarragon, sautéed with Shallots and white grapes, flamed with Cognac, oven finished

Magret de Canard au Figue

Breast of young Duck, pan seared and oven roasted to rare, Topped with Port wine marinated fresh black mission figs

Magret de Canard au Cerise

Breast of young Duck, pan seared and oven roasted, rare to medium rare, Topped with a compote of fresh cherries

Faisan a la Bohemian

Pan roasted young Pheasant, finished with Grand Orange Saveur And a demi glace reduction, served with Foie Gras

Lapin a la Mutard

Tender, farm raised Rabbit, braised in white wine and calvados with Mushrooms, cream and Dijon mustard

Gigot d´Agneau a la Menth

Boneless leg of spring Lamb, rubbed with rosemary, garlic and black pepper, Roasted to order,

rare to medium rare, served with fresh mint sauce

Jaret d'Agneau

Lamb shank slow cooked with garlic, shallots, rosemary, Red wine and a bouquetier of vegetables

Blanquet de Veau Normadie

Tender nuggets of Veal with button mushrooms, simmered with onion and Leeks in a supreme sauce, served over Saffron rice

Carbonade de Boeuf Flamande

A traditional Belgian dish, Beef steak and roasted onions, Braised in Belgium dark beer till fork tender

Queue de Boeuf Moderne

Beef oxtail with mirepoix of carrots, onions and celery, braised in A red wine and a demi glace with tomatoes

Cote de Veau au Champignon

Veal rib chop, pan seared and oven finished in a red wine Cabernet sauce with field mushrooms

Civet de Canard Gastrique

Duck legs slow cooked in the style of Auvergne with Apricots and Walnuts in demi-glacè reduction

Jarret de Veau Apollo

Osso Bucco Francais, veal marrow shank, braised in consommé With sherry, brandy and Orange coeur de saveur

Fois de Veau sauté au Vinaigre de Framboise

Fresh cut Calves Liver, sautéed pink with a touch of raspberry vinegar Finished with a reduction of shallots, Madeira wine and demi glace

Riz de Veau Financiere

Fork tender Sweetbreads, sautéed in a classical sauce of a demi glace Infused with Madeira wine, mushrooms and essence of black Truffles

Porc a la Flamande

Pork Tenderloin, split and filled with wine marinated red Cabbage, dried fruits and Juniper berries, covered in puff pastry and oven baked, topped with sauce Espagnole

Supreme de Chapon Farcie au Truffles

Breast of a Capon/Chicken with black truffles, stuffed with spinach and Grape tomatoes, oven roasted to a crisp skin

Supreme de Volaille au Poire

Breast of Chicken with pear, oven poached with butter and white wine, finished with a reduction of cream and Poire William

Desserts, Soufflès and Cheese Plates [desserts2.html](#)

Dodine de Mousse au Chocolat Noire:

Chocolate mousse with a pecan praline center, over chocolate ganache and covered with bittersweet dark chocolate

Tarte Tatin:

French apple pie - Caramelized apples on puff pastry with chantilly cream

Tarte au Beurre:

Heritage recipe from Milford Ontario, Butter tart with vanilla ice cream

Crème Brulee:

Traditional double cream baked custard with burnt sugar topping

Tarte au Jus Fraise de Citron:

A Parisian original - Fresh lemon juice tart made only with cream, eggs, sugar and fresh lemon juice

Tarte Cerise a l' aigre-doux:

Cherry pie made with Northern sour cherries, topped with crème fraiche

Soufflès Maison

Ten Dollars

All Soufflès are flavored with 1st quality liqueur:

Grand Marnier, Pecan Praline, Coconut Amaretto,

Godiva Chocolate Cappuccino, Black Raspberry

Beverages

Coffee \$2.00 Espresso \$2.75 Cappuccino \$3.50

Soft Drinks \$2.50 Perrier \$3.00 Evian \$2.75 Arizona Iced Teas \$2.75

Selection of Black, Green and Herbal teas \$2.75