

La Chaumière

Restaurant Week 2026 - Dinner

August 23rd – 29th

Hors D'Oeuvres

Gratinee a l'Oignon

French Baked Onion Soup

Le Pâté Maison

House Made Country Pâté, Served with
Cornichons, Dijon Mustard

Summer Salade

Mixed Summer Greens, Roasted Pear, Feta cheese
Cashews, Sesame Honey Vinaigrette

Les Escargots Bourguignons

Baked in Garlic Parsley Butter

Entrées

Saumon Marine En Croute

Atlantic Salmon Filet Baked in Puff Pastry,
Champagne Dill Sauce

Steak au Poivre

Seared Center Cut Aged New York Strip Steak,
Green and Black Peppercorn Sauce + \$18

Truite Amandine

Seared Rainbow Trout, Lemon Butter &
Toasted Almonds

Scaloppine de Veau Normande

Veal Scallopini, Wild Mushrooms, Calvados
Cream Sauce

Desserts

Souffle GM/Choc or Raspberry +\$5

Sabayon Sauce

Mousse au Chocolat

Classic Dark Chocolate Mousse

Pain Perdu au Chocolat Blanc

White Chocolate Brioche Bread Pudding
Vanilla Bean Ice Cream, Caramel Sauce

Creme Brulee

Vanilla Bean

2022 Pinot Noir Frederic Esmonin, Les Montevrieres

Glass \$20 Bottle \$78

2022 Rose Château de Campuget, Costieres de Nimes Glass \$18 Bottle \$70

No Substitutions

\$65 per Person