La Chaumière

Dinner Menu

~Les Hors D'œuvres~

GRATINÉE LYONNAISE
Baked Onion Soup 18

SALADE FRISÉE AUX LARDONS OEUF POCHE
Curly Endive Lettuce, Pancetta, Croutons, Warm Dijon Vinaigrette, Poached Egg 20

BISQUE DE HOMARD
Lobster Bisque 18

TERRINE DE PÂTÉ MAISON
Country Style House Made Pate 18

SAUMON FUMÉ DE NORVEGE
Norwegian Smoked Salmon 19

ASSORTED ARTISANAL CHEESE PLATE
Featuring Four Cheeses 23

LE BOUDIN BLANC AUX TRUFFES
A House Specialty: Truffled Chicken & Pork Sausage, Madeira Sauce & Caramelized Apples 19

SOUP du JOUR 17

BAKED OYSTERS (6) "CHAUMIÈRE"
Sautéed Spinach, Fresh Ginger, Hazelnuts & Beurre Blanc 26

EMMENTHAL CHEESE SOUFFLÉ
Allow 15 Minutes 19

QUENELLE DE BROCHET SAUCE HOMARD
A House Specialty: Pike Dumpling with Lobster Sauce 19

ESCARGOTS BOURGUIGNONS
Snails Baked in Garlic & Parsley Butter 19

SALADE MAISON
Medley of Farm Lettuces, House Vinaigrette 18

SALADE CAESAR
Hearts of Romaine, Anchovy Paste and Parmesan Dressing 18

HUITRES FRAÎCHES
Fresh Oysters on the Half Shell Priced Daily

~Les Speciaux Appetizers~

Poulpe d'Espagne Roti Sauce Anticucho
Tender Roasted Spanish Octopus, Shitake Mushrooms, Shallots, Spinach, Tangy Anticucho Marinade 28

Moules de PEI Madras
PEI Blue Point Mussels, Tangy Curry Sauce, Fresh Granny Smith Apple Cilantro, Grilled Baguette 25

Tartare De Thon au Fume de Citron
Sushi Grade Ahi Tuna Tartare, Pistachio Emulsion, Citrus Crème Fraiche Lemon Smoked 27

Consuming raw or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness especially if you have a certain medical condition. –
20 % service charge will be added to parties of 6 or more.

A 3% Surcharge is included on all guest checks to help offset increased credit card processing fees.
This surcharge is not a tip.

~Les Entrées~

CARRÉ D'AGNEAU RÔTI
Roasted Rack of Lamb with Mustard,
Herbs and Garlic Crust 52

MÉDAILLONS DE VENAISON
Medallions of Venison, Sauce Poivrade
and Sweet Potato Purée 41

LE BOUDIN BLANC AUX TRUFFES
A House Specialty: Truffled Chicken & Pork Sausage,
Madeira Sauce & Caramelized Apples 39

STEAK AU POIVRE
Seared 14 oz. Center Cut Aged New York Strip Steak,
Green and Black Peppercorn Sauce 59

MAGRET DE CANARD
Marinated Duck Breast, Black Currant Sauce 41

SCALOPINES DE VEAU NORMANDE
Veal Scaloppini, Apple Brandy Cream
Sauce & Mushrooms 41

FRICASSÉE DU PÊCHEUR
Fish Stew with Clams, Mussels, Scallops & Shrimp
Aïoli Emulsion 48

RIS DE VEAU
Sautéed Veal Sweetbreads, Wild Mushrooms
and Madeira Wine Sauce 46

FOIE DE VEAU À L'ÉCHALOTTE
Calf's Liver Sautéed with Shallots & Vinegar 47

COQUILLES ST. JACQUES PROVENÇALE
Sautéed Sea Scallops, Garlic and Tomatoes 54

CASSOULET "TOULOUSAIN" (Thursdays)
Hearty Dish of Duck Confit, Lamb Stew and Sausage
on a Bed of Baked Cannellini Beans 47

MEDALLIONS DE BOEUF
Grilled Beef Tenderloin Medallions, Sauce Bordelaise 49

TRIPES CHAUMIERE
Braised Tripes, Carrot, Leek, Tomato, Calvados 39

FRESH DOVER SOLE "MEUNIÉRE"
Fresh Imported Dover Sole Sautéed
in Lemon Butter and Parsley 68

SAUMON MARINÉ EN CROÛTE
Marinated Salmon Baked in Puff Pastry,
Champagne-Dill Sauce 39

TRUITE AMANDINE
Fresh Boned Rainbow Trout, Lemon Butter & Almonds 39

QUENELLES DE BROCHET SAUCE HOMARD
A House Specialty: Pike Dumplings with Lobster Sauce 39

~Les Speciaux Entrees~

Tournedos de Boeuf Perigourdine, Truffe Noir Fraiche de Bourgogne
Pan Seared Beef Tenderloin, Port – Truffle Sauce, Fresh Chanterelle Mushrooms, Spinach
Toasted Brioche, Fresh Burgundy Black Winter Truffles 64

Cote de Veau aux Chanterelle
Seared Pennsylvania Raised Marcho Farm Milk Fed Veal Chop, Fresh Chanterelle Mushrooms
Calvados Cream Sauce, Au Gratin Potato 62

Cinderella de Fruits de Mer
Fresh Maine Lobster, Diver Scallops, Gulf Shrimp
Oyster Mushrooms, Zucchini, Lobster Cognac Sauce 68

~ Desserts ~

SOUFFLÉ AU CHOCOLAT, GRAND MARNIER or RASPBERRY
Chocolate, Grand Marnier or Raspberry Soufflé, Sabayon Sauce (Please order with your dinner) 18

TARTE AUX POMMES CHAUDE A LA MODE
Warm Apple Tart, Caramel Sauce, Vanilla Ice Cream (Please order with your dinner) 18