

New Year's Eve 2025

La Chaumière

Amuse Bouche Gougère au Gruyere

~ Hors D'Oeuvres ~

CREAM OF SWEET POTATO
Crème Fraiche, Smoked Paprika

SALADE SAINT SYLVESTRE
Endive, Mixed Greens, Roasted Anjou Pear,
Roquefort, Watermelon Radish, Almonds
Champagne Vinaigrette

QUENELLE DE BROCHET
Pike Dumpling Baked in Lobster Sauce

HUITRES FRAÎCHES
PEI Malpeque Oysters on the Half Shell,
Sauce Mignonette

BISQUE DE HMARD
Lobster Bisque

PATE DE CAMPAGNE
Cornichons, grilled Baguette

SPRUCE POINT ATLANTIC SAUMON
FUMÉ
Smoked Salmon, Onions, Capers & Brioche
Toasts

TORCHON DE FOIE GRAS DE CANARD
AU COGNAC
Moullard Duck Foie Gras en Torchon, Brioche
Toast & Cassis Sauce

BOUDIN BLANC TRUFFÉ
Chicken & Pork Sausage with Black Truffles,
Sautéed Apples & Madeira Sauce

~ Entrées ~

IMPORTED FRESH DOVER SOLE
SAUTÉED MEUNIÈRE
Lemon Butter, Shallots & Parsley

ROASTED PRIME VEAL CHOP
"FORESTIÈRE"
Forest Mushrooms, Potato Gratin, Calvados
Cream Sauce

CARRÉ D'AGNEAU RÔTI AUX HERBES
DE PROVENCE
Roasted Rack of Lamb with Mustard, Herbs
& Garlic Crust

VOL AU VENT de LA MER
Puff Pastry Filled with Fresh Maine Lobster,
Sea Scallops, Gulf Shrimp, Oyster
Mushrooms, Cognac Lobster Sauce

MAGRET DE CANARD ET CUISSE
CONFITE
Sliced Duck Breast, Duck Leg Confit, Sautéed
Potatoes in Duck Fat and Cherry Sauce

N. Y. STRIP STEAK SAUCE POIVRE
Center Cut Aged New York Strip Steak,
Pepper Cream Sauce

FILET DE PERCHE ROUGE
Pan Seared Red Snapper, Root Vegetables,
Saffron Beurre Blanc, Orange Gremolata

TOURNEDOS ROSSINI SAUCE
PERIGOURDINE
Seared Beef Tenderloin, Toasted Brioche,
Fresh Spinach, Homemade Duck Foie Gras
Port Wine Sauce, Fresh Black Winter Truffles

~Desserts~

GATEAU AU CHOCOLAT Flourless Chocolate
Cake with Vanilla Ice Cream

HOT APPLE TART Vanilla Ice Cream &
Caramel Sauce

SOUFFLES Chocolate, Grand Marnier or
Raspberry Souffle

PROFITEROLLES Vanilla Ice Cream, Hot
Chocolate Sauce

ASSIETTE DE SORBETS
Trio of sorbets with raspberry sauce

\$140 per person plus taxes and gratuity