

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, Anjou Pear,
Roquefort, Watermelon Radish, Almonds
Champagne Vinaigrette

QUENELLE DE BROCHET
Pike Dumpling Baked in Lobster Sauce

HUITRES FRAÎCHES AU CAVIAR
PEI Malpeque Oysters on the Half Shell
Lime Crème Fraiche, Caviar

BISQUE DE HOMARD
Lobster Bisque

PATE DE CAMPAGNE
Cornichons, grilled Baguette

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

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

~ Entrées ~

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

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

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

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

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

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

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

~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