

La Chaumière

Lunch Menu

~Les Hors D'œuvres~

GRATINÉE LYONNAISE

Baked Onion Soup 16

BISQUE DE HOMARD

Lobster Bisque 16

TERRINE DE PÂTÉ MAISON

Country Style House Made Pate 15

SAUMON FUMÉ DE NORVEGE

Norwegian Smoked Salmon 18

ASSORTED ARTISANAL CHEESE PLATE

Featuring Four Cheeses 20

LE BOUDIN BLANC AUX TRUFFES

A House Specialty: Truffled Chicken & Pork Sausage, Madeira Sauce & Caramelized Apples 16

SALADE FRISEE AUX LARDONS OEUF POCHE

Curly Endive Lettuce, Pancetta, Croutons, Warm Dijon Vinaigrette, Poached Egg 19

SOUP du JOUR 16

EMMENTHAL CHEESE SOUFFLÉ

Allow 15 Minutes 19

BAKED OYSTERS (6) "CHAUMIÈRE"

Sautéed Spinach, Fresh Ginger, Hazelnuts & Beurre Blanc 22

QUENELLE DE BROCHET SAUCE HOMARD

A House Specialty: Pike Dumpling with Lobster Sauce 17

ESCARGOTS BOURGUIGNONS

Snails Baked in Garlic & Parsley Butter 16

SALADE MAISON

Medley of Farm Lettuces, House Vinaigrette 16

SALADE CAESAR

Hearts of Romaine, Anchovy Paste and Parmesan Dressing 16

HUITRES FRAÎCHES

Fresh Oysters on the Half Shell Priced Daily

~Les Speciaux~

Assiette de Serrano Ham et Burrata

Serrano Ham, Fleur de Lait Burrata, Heirloom Cherry Tomato, Baby Arugula Balsamic, Fig Vinaigrette, Crushed Pistachio 21

Gateau de Crabe et Homard

Jumbo Lumb Crab Mat and Fresh Maine Lobster Cake, Citrus Beurre Blanc Toasted Brioche, Old Bay Aioli 28

Moules de PEI a l'Ancienne

PEI Blue Point Mussels, Leeks, Shallots, Chardonnay, Fesh Basil, Sun Dried Tomato/Garlic Breadcrumbs Grilled Baguette 25

Consuming raw or undercooked meat, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

20 % service charge will be added to parties of 6 or more.

~Les Entrées~

LE BOUDIN BLANC AUX TRUFFES

Chicken & Pork Sausage, Madeira Sauce & Caramelized Apples 28

FRICASSÉE DU PÊCHEUR

Fish Stew with Clams, Mussels, Scallops & Shrimp
Seasoned with Aioli Emulsion 36

SCALOPINES DE VEAU NORMANDE

Veal Scaloppini, Apple Brandy Cream Sauce & Mushrooms 36

SALADE DU BOUCHER

Mixed Greens, Roasted Corn, Heirloom Cherry Tomatoes, Grilled Asparagus, Grilled Hanger Steak 37

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 Medallions, French Fries, Mixed Greens Bordelaise Sauce 39

TRUITE AMANDINE

Fresh Boned Rainbow Trout, Lemon Butter & Almonds 33

QUENELLE DE BROCHET SAUCE HOMARD

A House Specialty: Pike Dumpling with Lobster Sauce 29

SALADE NICOISE

Artisan Lettuce, Fingerling Potato, String Beans, Cherry Tomato, Herb Crusted Seared Ahi Tuna, Black Olives, Hard Boiled Egg, Dijon Mustard Caper Vinaigrette 36

COQUILLES ST. JACQUES PROVENÇALE

Sautéed Sea Scallops, Garlic and Tomatoes 51

FOIE DE VEAU À L'ÉCHALOTTE

Calf's Liver Sautéed with Shallots & Vinegar 38

TRIPES CHAUMIERE

Tripes Braised With Carrot, Leek, Tomato, Calvados 28

STEAK AU POIVRE

Seared 12 oz. Center Cut Aged New York Strip Steak, Green and Black Peppercorn Sauce 52

RIS DE VEAU

Sautéed Veal Sweetbreads, Wild Mushrooms & Madeira Wine Sauce 33

FRESH DOVER SOLE "MEUNIÈRE"

Fresh Imported Dover Sole Sautéed in Lemon Butter & Parsley 59

SAUMON MARINÉ EN CROÛTE

Salmon Filet Baked in Puff Pastry, Champagne-Dill Sauce 38

~Les Speciaux~

Scallopines de Volaille au Champignons Sauvages

Free Range Chicken Scallopini, Wild Mushrooms, Calvados Cream Sauce 32

Saumon des Isles Faroe au Lentilles

Pan Seared Fresh Faroe Island Salmon, Stewed Beluga Lentils, Bacon Balsamic Reduction 49

Tartare de Filet Mignon et Frites

Hand Cut Filet Mignon, Capers, Cornichons, Quail Egg, Dijon Mustard, Toasted Baguette French Fries, Summer Greens 38

~ Desserts ~

SOUFFLÉ AU CHOCOLAT, GRAND MARNIER or RASPBERRY

Chocolate or Grand Marnier Soufflé, Sabayon/Rasperry 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