

La Chaumière

Dinner Menu

~Les Hors D'œuvres~

GRATINÉE LYONNAISE

Baked Onion Soup 16

SALADE FRISEE AUX LARDONS OEUF POCHE

Curly Endive Lettuce, Pancetta, Croutons, Warm Dijon
Vinaigrette, Poached Egg 20

BISQUE DE HOMARD

Lobster Bisque 16

TERRINE DE PÂTÉ MAISON

Country Style House Made Pate 17

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 16

SOUP du JOUR 16

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 18

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 Appetizers~

Ahi Tuna Tartare

Sushi Grade Ahi Tuna, Dijon/Yuzu aioli, Piment d'Espelette Emulsion
Arugula Gremolata, Toasted Brioche 24

Moules de PEI Au Curry

PEI Blue Point Mussels, Leeks, Shallots, Chardonnay Cream Sauce,
Yellow Curry, Granny Smith Apple, Grilled Baguette 25

Gateau de Homard et Crabe

Seared Fresh Maine Lobster & Jumbo Lump Crab Cake,
Citrus Beurre Blanc, Watermelon Radish, Brioche 26

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.

~Les Entrées~

CARRÉ D'AGNEAU RÔTI

Roasted Rack of Lamb with Mustard,
Herbs and Garlic Crust 49

MÉDAILLONS DE VENAISON

Medallions of Venison, Sauce Poivrade
and Sweet Potato Purée 38

LE BOUDIN BLANC AUX TRUFFES

A House Specialty: Truffled Chicken & Pork Sausage,
Madeira Sauce & Caramelized Apples 38

STEAK AU POIVRE

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

MAGRET DE CANARD

Marinated Duck Breast, Black Currant Sauce 38

SCALOPINES DE VEAU NORMANDE

Veal Scaloppini, Apple Brandy Cream
Sauce & Mushrooms 39

FRICASSÉE DU PÊCHEUR

Fish Stew with Clams, Mussels, Scallops & Shrimp
Aïoli Emulsion 40

RIS DE VEAU

Sautéed Veal Sweetbreads, Wild Mushrooms
and Madeira Wine Sauce 39

FOIE DE VEAU À L'ÉCHALOTTE

Calf's Liver Sautéed with Shallots & Vinegar 38

COQUILLES ST. JACQUES PROVENÇALE

Sautéed Sea Scallops, Garlic and Tomatoes 48

CASSOULET "TOULOUSAIN" (Thursdays)

Hearty Dish of Duck Confit, Lamb Stew and Sausage
on a Bed of Baked Cannellini Beans 45

MEDALLIONS DE BOEUF

Grilled Beef Medallions, Sauce Bordelaise 46

TRIPES CHAUMIERE

Braised Tripes, Carrot, Leek, Tomato, Calvados 37

FRESH DOVER SOLE "MEUNIÈRE"

Fresh Imported Dover Sole Sautéed
in Lemon Butter and Parsley 59

SAUMON MARINÉ EN CROûTE

Marinated Salmon Baked in Puff Pastry,
Champagne-Dill Sauce 39

TRUITE AMANDINE

Fresh Boned Rainbow Trout, Lemon Butter & Almonds 37

QUENELLES DE BROCHET SAUCE HOMARD

A House Specialty: Pike Dumplings with Lobster Sauce 38

~Les Speciaux Entrees~

Braised Short Ribs

Braised Beef Short Ribs, Red Wine Reduction, Natural Jus,
Maldon Salt Bone Marrow Brule, Celery Root Puree 49

Cote de Veau Forestiere

Pennsylvania Raised Marcho Farm Veal Chop, Shiitake Mushrooms, Sherry Sauce
Au Gratin Potato 58

Fletan Facon Andalouse

Herb Poached Fresh Atlantic Halibut, Potato Fondant, Leeks
Saffran Beurre Blanc, Salmon caviar 56

~ 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