

La Chaumière

Restaurant Week 2026 - Lunch

January 21st – 23rd

Hors D'Oeuvres

Gratinee a l'Oignon

French Baked Onion Soup

Le Pâté Maison

House Made Country Pâté, Served with
Cornichons, Dijon Mustard

Winter Salade

Roasted Pear, Mache, Belgian Endive, Roquefort
Walnut Oil Vinaigrette

Soupe Du Jour

Chef's Daily Soup

Entrées

Salade Nicoise

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

Medaillons de Boeuf au Poivre

Beef Medallions, Green and Black Peppercorn
Sauce + \$10

Truite Amandine

Seared Rainbow Trout, Lemon Butter &
Toasted Almonds

Scaloppine de Veau Normande

Veal Scallopini, Wild Mushrooms, Calvados
Cream Sauce

Desserts

Pain Perdu au Chocolat Blanc

White Chocolate Brioche Bread Pudding
Vanilla Bean Ice Cream, Caramel Sauce

Mousse au Chocolat

Classic Dark Chocolate Mousse

Creme Brulee

Vanilla Bean

2022 Pinot Noir, Laroche « La Chevaliere » Glass 16 Bottle 58

2024 Sauvignon Blanc, Jaques Dumont Glass 18 Bottle 70

\$35 per Person