

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~

Mille Feuille de Betterave, Fromage de Chevre
Red Beet Napoleon, Montrachet Goat Cheese, Hazelnut Crumble, Fresh Mint
Champagne Vinegar Emulsion 22

Calamars Farcis, Homard du Maine
Braised, Stuffed Rhode Island Fresh Calamari, Fresh Maine Lobster, Herbed Breadcrumbs
Capers, Balsamic Tomato Coulis 28

Moules de PEI Poulette
PEI Blue Point Mussels, Leeks, Shallots, Chardonnay Cream Sauce,
Fresh Parsley, 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

FOIE DE VEAU À L'ÉCHALOTTE

Calf's Liver Sautéed with Shallots & Vinegar 38

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

SALADE NICOISE

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

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

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 DU BOUCHER

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

~Les Speciaux~

Scalopines de Volaille au Champignons Sauvages

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

Filet de Perche Rouge au Safran

Pan Seared Atlantic Red Snapper, Roasted Root Vegetables,
Saffron Beurre Blanc, Orange Gremolata 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/Raspberry 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