

La Chaumière

Dinner Menu

~Les Hors D'œuvres~

GRATINÉE LYONNAISE

Baked Onion Soup 16

SALADE FRISÉE 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 17

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 19

ESCARGOTS BOURGUIGNONS

Snails Baked in Garlic & Parsley Butter 18

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~

Assiette de Jambon Serrano et Burrata

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

Moules de PEI a l'Ancienne

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

Gateau de Crabe et Homard

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

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 52

MÉDAILLONS DE VENAISON

Medallions of Venison, Sauce Poivrade
and Sweet Potato Purée 39

LE BOUDIN BLANC AUX TRUFFES

A House Specialty: Truffled Chicken & Pork Sausage,
Madeira Sauce & Caramelized Apples 39

STEAK AU POIVRE

Seared 14 oz. Center Cut Aged New York Strip Steak,
Green and Black Peppercorn Sauce 57

MAGRET DE CANARD

Marinated Duck Breast, Black Currant Sauce 41

SCALOPINES DE VEAU NORMANDE

Veal Scaloppini, Apple Brandy Cream
Sauce & Mushrooms 39

FRICASSÉE DU PÊCHEUR

Fish Stew with Clams, Mussels, Scallops & Shrimp
Aioli Emulsion 45

RIS DE VEAU

Sautéed Veal Sweetbreads, Wild Mushrooms
and Madeira Wine Sauce 41

FOIE DE VEAU À L'ÉCHALOTTE

Calf's Liver Sautéed with Shallots & Vinegar 45

COQUILLES ST. JACQUES PROVENÇALE

Sautéed Sea Scallops, Garlic and Tomatoes 51

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 Tenderloin Medallions, Sauce Bordelaise 49

TRIPES CHAUMIERE

Braised Tripes, Carrot, Leek, Tomato, Calvados 39

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 39

QUENELLES DE BROCHET SAUCE HOMARD

A House Specialty: Pike Dumplings with Lobster Sauce 39

~Les Speciaux Entrees~

Short Ribs Braisees et Os a Moelle Brulee

Slow Braised Beef Short Ribs, Cabernet Wine Reduction, Roasted Bone Marrow
Truffled Mashed Potato 58

Cote de Veau Forestière

Seared Pennsylvania Raised Marcho Farm Milk Fed Veal Chop, Fresh Shiitake Mushrooms
Calvados Cream Sauce, Au Gratin Potato 61

Saumon des Isles Faroe au Lentilles

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

~ 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