

La Chaumière

~ Hors D'Oeuvres ~

SOUPE A L'OIGNON
Lyonnaise Baked Onion Soup

QUENELLE DE BROCHET
Pike Dumpling in Lobster Sauce

SALADE FRISEE
Frisee Salad with Lardons and Poached Egg

~ Entrées ~

SCALOPINE DE VEAU NORMANDE
Veal Scallopini with Brandy Cream Sauce and Wild Mushrooms

MEDAILLONS DE BOEUF
Beef Medallions with Bordelaise Sauce

SAUMON EN CROUTE
Salmon in Puff Pastry with Champagne Dill Sauce

~Desserts~

MOUSSE AU CHOCOLAT
Chocolate Mousse

CRÈME BRULEE
Classic Custard with Caramelized Top

TARTE AUX POMMES
Hot Apple Tart a La Mode

COMPLIMENTARY GLASS OF CHAMPAGNE WITH DESSERT

\$75 per person plus taxes and gratuity