

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~

Ravioles de Roman aux Escargots de Bourgogne

City of Roman Ravioli, Garlic Snails, Parsley-Basil Coulis, Garlic Chips
Roasted Tomato 22

Moules de PEI Provençale

PEI Blue Point Mussels, Leeks, Shallots, Chardonnay Garlic-Tomato-Basil Sauce Vierge
Grilled Baguette 25

Crudo de Hamachi au Saffran

Thinly Sliced Japanese Hamachi Crudo, Saffron-Pimentón Lemon Marinade, Scallions
Shaved Jalapeno, Puffed Potato Chips 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.

A 3% Surcharge is included on all guest checks to help offset increased credit card processing fees.

This surcharge is not a tip.

~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~

Filet d'Agneau a l'Ancienne

Pan Seared Lamb Tenderloin, Old Fashion Champagne Mustard Sauce 52

Cote de Veau Forestière

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

Saumon Sauvage d'Alaska a l'Oseille

Sautéed Fresh Wild Alaskan Salmon, Fresh Sorrel Cream Sauce
A true French Classic from Pierre and Jean Troisgros 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