

La Chaumière

Restaurant Week 2026 - Dinner

January 19th – 24th

Hors D'Oeuvres

Gratinee a l'Oignon

French Baked Onion Soup

Le Pâté Maison

House Made Country Pâté, Served with
Cornichons

Winter Salade

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

Les Escargots Bourguignons

Baked in Garlic Parsley Butter

Entrées

Saumon en Croute

Atlantic Salmon Filet Baked in Puff Pastry,
Champagne Dill Sauce

Steak au Poivre

Seared Center Cut Aged New York Strip Steak,
Green and Black Peppercorn Sauce + \$17

Truite Amandine

Seared Rainbow Trout, Lemon Butter &
Toasted Almonds

Scaloppine de Veau Normande

Veal Scallopini, Wild Mushrooms, Calvados
Cream Sauce

Desserts

Souffle Grand Marnier +\$5

Sabayon Sauce

Mousse au Chocolat

Classic Dark Chocolate Mousse

Creme Brulee

Vanilla Bean

Pain Perdu au Chocolat Blanc

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

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

2024 Sauvignon Blanc, Jaques Dumont Glass 18 Bottle 70

No Substitutions

\$65 per Person