

# La Chaumière

## Prix Fixe Menu

### Hors D'oeuvres & Salads

#### Quenelle de Brochet

Pike Dumpling in Lobster Sauce

#### Baby Iceberg & Blue

Baby Iceberg Lettuce, Bacon & Creamy  
Blue Cheese Dressing

#### Salade Caesar

Romaine Lettuce with Anchovy  
& Parmesan Cheese Dressing

#### Soupe du Jour

Soup of the Day

#### Terrine Maison

Chef's Pâté

#### Moules Farcies à la Bourguignonne

Mussels Baked in Garlic Butter

#### Boudin Blanc

Mild Chicken and Pork Sausage

### Entrées

#### Sea Scallops Provencale

Sautéed Sea Scallops in Garlic & Tomato

#### Truite de Rivière

Fresh Boned River Trout with Almonds

#### Saumon Mariné en Croûte

Marinated Salmon in Puff Pastry,  
Champagne & Dill Sauce

#### Cervelle de Veau au Beurre Noir

Calf's Brain Sautéed with Brown Butter  
& Capers

#### Foie de Veau à L'Echalotte

Calf's Liver Sautéed with Shallots & Vinegar

#### Gibelote de Lapin

Casserole of Farm Raised Rabbit  
Mustard Sauce

#### Steak Minute & Frites

Minute Steak served with French Fries

#### Plat Végétarien

Vegetarian Dish of the Day

### Desserts

#### Mousse au Chocolat

Dark Chocolate Mousse with Tia Maria

#### Profiterole

Pastry Puff Filled with Vanilla Ice Cream  
& Chocolate Sauce

#### Crème Brûlée

Vanilla Bean Custard with Caramelized  
Sugar Top

#### Assiette de Sorbets

Trio of Sorbets with Raspberry Sauce

#### Tarte aux Pommes

Hot Apple Tart Served with Vanilla Ice Cream & Home  
Made Caramel Sauce  
(15 minutes preparation time)

#### Pêche Melba

Poached Peach, Vanilla Ice Cream  
& Strawberry Coulis

**\$25.00 Lunch**

From August 1st to August 31st 2008

**\$35.00 Dinner**

Reservations Suggested 202-338-1784