

La Chaumière

Restaurant Week 2018

August 13 - 18, 2018

Hors D'Oeuvres

Soupe du Jour

Chef's Daily Suggestion

Moules Farcies à la Bourguignonne

Mussels Baked in Garlic Butter

Boudin Blanc

Mild Chicken & Pork Sausage, Caramelized
Apples & Madeira Sauce (add \$3)

Baby Iceberg & Blue

Baby Iceberg Lettuce, Bacon & Creamy Blue
Cheese Dressing (add \$2)

Salade Caesar

Romaine Lettuce with Anchovy
& Parmesan Cheese Dressing

Entrées

Truite De Rivière aux Amandes

Virginia Rainbow Trout Sautéed
with Almonds & Lemon Butter

Saumon Mariné en Croûte

Marinated Salmon in Puff Pastry,
Champagne & Dill Sauce (add \$4)

Veal Marengo

Veal Shoulder Stew in Tomatoes & White Wine
Served with Rice (add \$3)

Foie de Veau à L'Echalotte

Calf's Liver Sautéed with Shallots & Vinegar

Plat Végétarien

Vegetarian Dish of the Day

Desserts

Mousse au Chocolat

Dark Chocolate Mousse

Pear Belle Hélène

Poached Pear, Vanilla Ice Cream
Almonds & Whipped Cream
(Add \$2)

Pain Perdu aux Raisins

French Style Bread Pudding with Raisins, Grand
Marnier Crème Anglaise
(Add \$2)

Profiterole

Pastry Puff Filled with Vanilla Ice Cream
& Chocolate Sauce

Wine of the Week:

2014 Château Cadrans de Lassègue, Grand Cru St. Emilion Glass \$17 Bottle \$70

2017 Sancerre Domaine de La Chezatte Glass \$15 Bottle \$55

Lunch \$22 ~ Dinner \$35