

La Chaumière

Restaurant Week 2018

Hors D'Oeuvres

Soupe de Poisson "Marseillaise"

Fish Soup with Tomato, Aioli & Pernod

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)

Tulipe de Fraises & Sorbet

Fresh Strawberries in a Cookie Shell with Sorbet (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

Lunch \$22

Dinner \$35