

La Chaumière

Restaurant Week 2009 ~ Lunch

Hors D'oeuvres & Salads

Boudin Blanc

Mild Chicken and Pork Sausage

Terrine Maison

Chef's Pâté

Salade Caesar

Romaine Lettuce with Anchovy
& Parmesan Cheese Dressing

Soupe du Jour

Soup of the Day

Baby Iceberg & Blue

Baby Iceberg Lettuce, Bacon & Creamy
Blue Cheese Dressing

Moules Farcies à la Bourguignonne

Mussels Baked in Garlic Butter

Entrées

Sea Scallops Provençale

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

Medaillons de Bœuf

Beef Medallions with Cabernet-Shallot Sauce

Plat Végétarien

Vegetarian Dish of the Day

Desserts

Mousse au Chocolat

Dark Chocolate Mousse with Tia Maria

Tulipe de Fruits de Sorbets

Cookie Cup Shell with Fresh Fruit and Sorbet

Assiette de Sorbets

Trio of Sorbets with Raspberry Sauce

Profiteroles

Pastry Puffs Filled with Vanilla Ice Cream
& Chocolate Sauce

Crème Brûlée

Vanilla Bean Custard with Caramelized
Sugar Top

Prix Fixe ~ \$20.09

(beverages, tax and gratuity not included, please no substitutions)

2007 Sancerre "Moulins des Vrillères"

Glass ~ \$12.75

Bottle ~ \$50.00