

# La Chaumière

## Lunch

### Hors D'oeuvres & Salads

#### **Baby Iceberg & Blue**

Baby Iceberg Lettuce, Bacon & Creamy  
Blue Cheese Dressing

#### **Salade Caesar**

Romaine Lettuce with Anchovy  
& Parmesan Cheese Dressing

#### **Soupe de Poisson "Marseillaise"**

Fish Soup with Tomato, Aioli & Pernod

#### **Terrine Maison**

Chef's Pâté

#### **Moules Farcies à la Bourguignonne**

Mussels Baked in Garlic Butter

#### **Boudin Blanc**

Mild Chicken and Pork Sausage

### Entrées

#### **Truite de Rivière aux Amandes**

Fresh Boned River Trout with Almonds

#### **Roasted Cornish Hen**

Crusted with Herb and Garlic, Tarragon Jus

#### **Foie de Veau à L'Echalotte**

Calf's Liver Sautéed with Shallots & Vinegar

#### **Plat Végétarien**

Vegetarian Dish of the Day

#### **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

#### **Boeuf Braisé Provençale**

Beef Palleron Slowly Cooked in White Wine,  
Tomato & Garlic, Served with Penne Pasta

### Desserts

#### **Mousse au Chocolat**

Dark Chocolate Mousse with Tia Maria

#### **Pêche Melba**

Poached Peach, Vanilla Ice Cream & Strawberry Coulis

#### **Tulipe de Fraises & Sorbet**

Fresh Strawberries Served in a Cookie Shell with Sorbet

#### **Profiteroles**

Pastry Puffs Filled with Vanilla Ice Cream  
& Chocolate Sauce

**Prix Fixe ~ \$20.10**

**Wines of the Week**

**2009 Sancerre, Domaine Durand** Glass ~ \$12.75    Bottle ~ \$50.00

**2007 Chinon "Les Granges" Domaine Baudry** Glass ~ \$10.00    Bottle ~ \$40.00