

La Chaumière

Dinner

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 & 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

Crème Brûlée

Vanilla Bean Custard with Caramelized Sugar Top

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 ~ \$35.10

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

Sorry, no substitutions. No parking validation with Prix Fixe menu.