

# *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