

# La Chaumière

## ~Restaurant Week 2008 Menu~

### Hors D'oeuvres et Salades

Soupe du Jour  
Soup of the Day

Terrine Maison  
Chef's Paté

Moules Farcies à la Bourguignonne  
Baked Mussels

Boudin Blanc  
Mild Chicken and Pork Sausage

Quenelle de Brochet  
Pike Dumpling in Lobster Sauce

Salade d'Hiver  
Winter Raddicchio, Endive, Gorgonzola &  
House Vinaigrette

Salade Caesar  
Romaine Lettuce with Anchovy and  
Parmesan Cheese Dressing

### Entrées

Sea Scallops Provencale

Moules Marinière  
Mussels Steamed in White Wine

Truite de Rivière  
Fresh Boned River Trout with Almonds

Saumon Mariné en Croûte  
Marinated Salmon in Puff Pastry,  
Champagne and Dill Sauce

Cervelle de Veau au Beurre Noir  
Calf's Brain Sautéed with Brown Butter  
and Capers

Foie de Veau à l'Échalote  
Calf's Liver Sautéed with Shallots & Vinegar

Gibelote de Lapin  
Casserole of Farm Raised Rabbit mustard Sauce

Medaillons de Boeuf  
Beef Medallions with Cabernet-Shallot Sauce

Blanquette de Veau a l'Ancienne  
Veal Stew, Pearl Onions & Mushrooms, Rice Pilaf

Plat Végétarien  
Vegetarian Dish of the Day

### Desserts

Mousse au Chocolat  
Dark Chocolate Mousse with Tia Maria

Profiterole  
Pastry Puff Filled with Vanilla Ice Cream  
and Chocolate Sauce

Crème Brûlée  
Vanilla Bean Custard with Caramelized Sugar Top

Assiette de Sorbets  
Trio of Sorbets with Raspberry Sauce

Tulipe de Fruits et Sorbet  
Cookie Cup Shell with Fresh Fruit and Sorbet

Tarte aux Pommes  
Hot Apple Tart Served with Vanilla Ice Cream  
and Home Made Caramel Sauce  
(15 minutes preparation time)

Soufflé  
Grand Marnier or Chocolate  
(20 minutes preparation time)

## \$20.08

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

Pinot Noir of the Week  
2005 Louis Jadot Cotes de Beaune Villages

Glass \$ 10.00    Bottle \$ 45.00