

La Chaumière

Restaurant Week 2026

August 26th – 28th

Hors D'Oeuvres

Gratinee a l'Oignon

French Baked Onion Soup

Le Pâté Maison

House Made Country Pâté, Served with
Cornichons, Dijon Mustard

Summer Salade

Mixed Summer Greens, Roasted Pear, Feta cheese
Cashews, Sesame Honey Vinaigrette

Les Escargots Bourguignons

Baked in Garlic Parsley Butter

Entrées

Salade Nicoise

Artisan Lettuce, Fingerling Potato, String
Beans, Cherry Tomato, Black Olives, Hard
Boiled Eggs, Herb Crusted Ahi Tuna
Dijon Caper Vinaigrette

Medaillons de Boeuf au Poivre

Beef Medallions, Green and Black Peppercorn
Sauce + \$10

Truite Amandine

Seared Rainbow Trout, Lemon Butter &
Toasted Almonds

Scaloppine de Veau Normande

Veal Scallopini, Wild Mushrooms, Calvados
Cream Sauce

Desserts

Pain Perdu au Chocolat Blanc

White Chocolate Brioche Bread Pudding
Vanilla Bean Ice Cream, Caramel Sauce

Mousse au Chocolat

Classic Dark Chocolate Mousse

Creme Brulee

Vanilla Bean

2022 Pinot Noir Frederic Esmonin, Les Montevrieres Glass \$20 Bottle \$78

2021 Rose Château de Campuget, Costieres de Nimes, Glass \$18 Bottle \$70

No Substitutions

\$35 per Person