

La Chaumière

Restaurant Week 2012

3 Course Prix Fixe

Lunch ~ \$20.12

Dinner ~ \$35.12

Hors D'oeuvres & Salads

Soupe de Poisson "Marseillaise"

Fish Soup with Tomato, Aioli & Pernod

Boudin Blanc

Mild Chicken and Pork Sausage

Moules Farcies à la Bourguignonne

Mussels Baked in Garlic Butter

Baby Iceberg & Blue

Baby Iceberg Lettuce, Bacon & Creamy
Blue Cheese Dressing

Salade Caesar

Romaine Lettuce with Anchovy
& Parmesan Cheese Dressing

Parfait de Foie de Volaille

Chicken Liver Mousse with Green Peppercorn

Entrées

Truite de Rivière aux Amandes

Fresh Boned River Trout with Almonds

Foie de Veau à L'Echalotte

Calf's Liver Sautéed with Shallots & Vinegar

Roasted Cornish Hen

Crusted with Herb and Garlic, Tarragon Jus

Plat Végétarien

Vegetarian Dish of the Day

Saumon Mariné en Croûte

Marinated Salmon in Puff Pastry,
Champagne & Dill Sauce

Boeuf Braisé Provençale

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

Desserts

Mousse au Chocolat

Dark Chocolate Mousse with Tia Maria

Tulipe de Fraises & Sorbet

Fresh Strawberries Served in a Cookie Shell with Sorbet

Pêche Melba

Poached Peach, Vanilla Ice Cream
& Strawberry Coulis

Profiterole

Pastry Puff Filled with Vanilla Ice Cream
& Chocolate Sauce

Sorry, no substitutions. Parking validation - \$10.00.