

# La Chaumière

## Take-out Menu

Dear Friends and Neighbors,

In response to many of your requests for Take-out, we will begin offering a limited menu on Tuesday June 2nd. Take-out will be available from 4pm to 8pm, Tuesday thru Saturday. You may place your orders beginning at 3:30 pm.

**Please review our menu and make sure your order is ready before calling.**

You will need to provide the following when calling:

- Your order (Please no substitutions).
- The time you desire to pick up.
- Your credit card number, with expiration date.
- Your cell phone number.
- If placing a wine order, have the wine name ready.

We will give you an order number. When you are ready to pick up, please call from your car with the order number and we will bring it to your car window. Please remember that DC sales tax will apply on all items. There will also be a 10% gratuity added to all checks.

**Please Call  
202-338-1784**

**Please see menu below.**

**Our wine list is available online.**

**<http://lachaumieredc.com/wine-list>**

**All wines are 50% off with Take-out order.**

# La Chaumière

## Appetizers

<b>Boudin Blanc</b>	12
Mild Chicken & Pork Sausage, Caramelized Apples & Madeira Sauce	
<b>Caprese Salad</b>	11
Vine Ripe Tomatoes, Fresh Mozzarella, Basil & Olive Oil	
<b>Saumon Fumé</b>	12
Norwegian Smoked Salmon, Capers, Onions & Brioche Toasts	
<b>Caesar Salad</b>	9
Romaine, Toasted Croutons, Parmesan Cheese & Anchovy Dressing	
<b>Roasted Octopus Salad</b>	14
Roasted Spanish Octopus, Lemon & Lime Zest, Shallots & Herb Dressing	
<b>Pâté Maison</b>	10
Housemade Duck Pâté with Orange	
<b>Warm French Baguette</b>	3

## Main Course

<b>Canard a L'Orange</b>	29
Braised ½ Duck in Orange Sauce, Served with Wild Rice	
<b>Saumon Grillé, Sauce Champagne</b>	28
Grilled Filet of Salmon, Haricots Verts, Roasted Potatoes, Champagne Sauce	
<b>Medaillons De Boeuf au Poivre</b>	32
Grilled Beef Medallions, Haricots Verts, Roasted Potatoes, Green Peppercorn Cream Sauce	
<b>Boudin Blanc</b>	25
Mild Chicken & Pork Sausage, Caramelized Apples, Roasted Potatoes, Haricots Vert, Madeira Sauce	

## Desserts

<b>Bread Pudding</b>	8
House Made with Raisins & Grand Marnier, Sabayon Sauce	
<b>Gateau au Chocolat Noir</b>	8
Flourless Dark Chocolate Cake, Red Berry Coulis	
<b>Tarte Aux Pommes Chaude, Crème Chantilly</b>	10
Warm Apple Tart, Chantilly Whipped Cream	