



**Dinner  
August 2014**

*reservations strongly suggested: 573-747-1000*

**To Share**

**heirloom tomato tasting** \$18  
*locally sourced tomato harvested at the peak of the season, petite salad,  
 Cook farm Walla Walla onions, and Baetje Farms fresh goat cheese*

**mushroom pâté** \$14  
*a wonderfully rich vegetarian pate accompanied by truffle aioli, greens, pickled beets  
 and MO Wild Edibles roasted garlic mustard*

**Baetje Farms goat cheese tasting** \$20  
*a selection of award winning, locally-farmed cheeses with toast and grapes*

**the chef's plate** \$20  
*Chef Adam's commitment to locally farmed produce and meat:  
 house-made pâté, terrine, sausage, cured meats and pickled vegetables*

**Flieg and Ladd** \$12  
*devilled Flieg Farm egg, with roasted Ladd Farm chicken,  
 crispy chicken cracklin's, pickled radish and arugula*

**Salad**

**Chaumette salad** \$ 9  
*mixed greens with toasted walnuts, blue cheese radish and Norton vinaigrette*

**French Caprese** \$ 9  
*Thick sliced tomato and Baetje Farms Cour de Clos  
 with Chaumette's Garden basil pesto and summer greens*

**Vineyard Caesar** \$ 9  
*our signature Caesar dressing made with Chardonel vinegar,  
 house made croutons locally-farmed yellow tomato and parmesan*



*summer dinner menu continued...*

### Uniquely Chaumette

**Wine Barrel Stave-Roasted Salmon** \$24  
*herb-crusted salmon with grilled locally-farmed squash and horseradish-seasoned tomatoes*

**Pretzel Encrusted Tilapia** \$20  
*lightly breaded with crushed pretzels served on a bed of mustard-creamed spinach*

**Chaumette Chicken** \$22  
*(our version of Coq au Vin, a French classic)  
half of a Ladd Farm chicken, braised in our Chambourcin wine  
with Yukon Gold potatoes and mushrooms*

**Steak and Frites** \$24  
*a grilled beef shoulder tenderloin  
with garlic and parmesan seasoned French frites and house-made steak sauce*

### Peak of the Season

**Locally Foraged Mushroom Pappadelle** \$20  
*a sauté of local mushrooms, greens, Cook Farm Walla Walla onions,  
fresh pasta ribbons and a mushroom broth & crème fraîche reduction*

**Biryani and Kebab** \$22  
*a spiced basmati rice pilaf of Paneer and spinach,  
served with chicken Malia kebab, raita and chapatti*

**Pan-fried Bosler Farm Quail** \$22  
*triple cream mashed potatoes, a sauté of spring vegetables and Ms. King's skillet gravy*

**Rancher's Pie** \$24  
*Eckenfels' Farm and County Line Farm grass-fed beef, stewed slowly  
with carrot, onion, garlic and Chaumette Norton;  
triple cream mashed potatoes, crispy onion and herbs*