

Chez François Fine Cuisine

Four-Course "Prix Fixe" Menu

Six-Course "Prix Fixe" Menu

Chef's Daily Soup Creation

or

Organic Beet & Goat Cheese Salad
with Raspberry Vinaigrette

or

Steamed P.E.I. Mussels
Carrot, Leek, White Wine & Cream

or

Homemade Country Pâté
Prosciutto & Smoked Duck Breast
served with a Port & Red Currant Sauce

Granité

Seared Red Snapper Filet
Warm Citrus-Caper Vinaigrette

or

Oven Roasted Chicken Breast
B.C. Chanterelle & Lobster Mushroom Sauce

or

Alberta Pork Tenderloin
Spicy Maple-Ginger Glaze

or

Alberta "AAA" New York Steak
Peppercorn Sauce

Chef's Surprise Dessert

35\$

Chef's Daily Soup Creation

or

Salad of Mixed Greens
Roasted red Pepper Vinaigrette

Steamed P.E.I. Mussels
Carrot, Leek, White Wine & Cream

or

Homemade Country Pâté
Prosciutto & Smoked Duck Breast
served with a Port & Red Currant Sauce

Granité

Seared Scallops
Grand Marnier & Tarragon Sauce

or

Brome Lake Duck Confit
Orange-Grand Marnier sauce

or

Alberta "AAA" Beef Tenderloin & Sautéed Prawns
with Béarnaise Sauce

Selection of Domestic & Imported Cheeses

Chef's Surprise Dessert

55\$