

# Chez François New Year Celebration



## Menu 2008

First seating

### Canapés

#### Consommé Paysanne

BEEF CONSOMME

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#### Salade Festive

SALADE OF MIXED GREENS & CITRUS  
SESAME & HONEY VINAIGRETTE

Or

#### Cannellonis de Saumon fumés farcis

AVOCADO & SALMON ROE TARTAR ROLLED IN THIN SLICE OF SMOKED SALMON

Or

#### Charcuterie fine

SMOKED GOOSE BREAST, DRIED BEEF AND PROSCUITTO HAM  
SERVED WITH PORT JELLY

Or

#### Foie Gras

SALT CURED DUCK FOIE GRAS WITH WILD CHERRY JELLY

Or

#### Feuilleté de champignons sauvages

WILD MUSHROOMS IN CREAMY WHITE WINE SAUCE  
IN A PUFF PASTRY

Or

#### Crevettes au Safran et Pétoncles au poireau

SAFFRON SHRIMP & SEARED SCALLOP WITH CARAMELIZED LEEKS

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#### Granité au Calvados

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#### Duo de poissons

FILET OF HALIBUT & ARCTIC CHAR  
WITH A STRAWBERRY- MANGO- PAPAYA SALSA

Or

#### Suprême de Faisant au Calvados

SLOW ROASTED PHEASANT BREAST  
APPLE CALVADOS SAUCE

Or

#### Côte de Bison Bordelaise

BUFFALLO RIB EYE  
BORDELAISE SAUCE

Or

#### Carré d'Agneau

ROSEMARY CRUSTED RACK OF LAMB  
ROASTED GARLIC JUS

Or

#### Terre & Mer

CHÂTEAU BRIAND & ATLANTIC LOBSTER TAIL  
BÉARNAISE SAUCE

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### Surprise Nouvel An dessert

## Bon Appétit!

*Seventy -five dollars per person,*

*20% gratuities & 5% g.s.t. will be added to your bill, thank You!*

**HAPPY NEW YEAR 2009! PEACE! HEALTH! LOVE! GOOD FOOD! GOOD WINE! ALL THE BEST!**