



CHEZ FRANÇOIS

403 678 6111 RESERVATION

MAY 3- 14TH 2017

3-COURSE 33\$ MENU

MINISTRONE SOUP

OR

GOURMANDE BEET SALAD

ORGANIC BEETS- GOAT CHEESE - CARAMELIZED WALNUTS - HOUSE RASPBERRY VINAIGRETTE

OR

CAMBOZOLA CHEESE BAGUETTE

BAKED CAMBOZOLA CHEESE- CHILI PEPPER JELLY- ORANGE ZEST
OVER A BAGUETTE

OR

FRANÇOIS COUNTRY-STYLE PÂTÉ

VEAL - PORK - PEPPER - COGNAC
SIGNATURE PORT & CITRUS JELLY

SEAFOOD CRÊPES

SELECTION OF FRESH SEAFOOD IN A LOBSTER NEWBURG SAUCE
TOPPED WITH HOLLANDAISE

OR

CHICKEN & WILD MUSHROOM CRÊPES

CHICKEN - WILD MUSHROOMS - CREAMY WHITE WINE VELOUTÉ

OR

ASPARAGUS & GOAT CHEESE CRÊPES

ASPARAGUS - BELL PEPPERS - MUSHROOMS- CREAMY GOAT CHEESE SAUCE

MARKET VEGETABLES AND STARCH OF THE DAY

PEAR BELLE HÉLÈNE

PEAR OVER VANILLA ICECREAM TOPPED WITH CHOCOLATE SAUCE AND SLICED ALMONDS

BON APPÉTIT!

GRATUITIES AND G.S.T. ARE NOT INCLUDED, THANK YOU!