

CHEZ FRANÇOIS RESTAURANT

NEW YEAR CELEBRATION MENU 2018

AMUSE BOUCHE

Chef's selection of tapas

LOBSTER BISQUE

LOBSTER BISQUE WITH NOVA SCOTIA FRESH LOBSTER
OR

BEEF CARPACCIO

BEEF CARPACCIO – CANDIED WALNUTS & GOAT CHEESE ON MIXED GREENS
MANGO CREAMY VINAIGRETTE

FRANCOIS'S CEVICHEE

SELECTION OF FISH AND SEAFOOD MARINATED IN FRESH LIME
WITH OLIVES & ONIONS
OR

CHARCUTERIE FINE

FRANCOIS'S COUNTRY-STYLE PATÉ, SMOKED GOOSE BREAST AIR DRIED BEEF AND PROSCUITTO HAM
CUMBERLAND SAUCE

OR

WILD MUSHROOMS PUFF PASTRY

WILD MUSHROOMS IN CREAMY WHITE WINE SAUCE ON PUFF PASTRY
OR

JUMBO SHRIMP AND SEARED SCALLOP

SAFRON SHRIMPS & SEARED SCALLOP WITH CARAMELIZED LEEKS

THE BEST OF THE SEA

HALIBUT – AHI TUNA – SALMON LOBSTER TAILS
ORANGE BASIL SAUCE
OR

RACK OF LAMB

RACK OF LAMB WITH ROSEMARY AU JUS
OR

CHATEAUBRIAND & LOBSTER TAIL

BEARNAISE SAUCE
OR

LAKE BRÔME DUCK BREAST

AIGUILLETTE OF DUCK BREAST
CHUTNEY PEPPERCORN SAUCE

SURPRISE DESSERT

\$89.00 PER PERSON

20% GRATUITIES AND G.S.T. ARE EXTRA

BON APPÉTIT!

HEALTH PEACE GOOD WINE GOOD FOOD GOOD FRIEND

THANK YOU FOR CELEBRATING NEW YEAR'S EVE WITH US