

# WELCOME TO CHEZ FRANÇOIS

## SAMPLE 3-COURSE MENU

December 26 to 30 2018 reservation :403 678 6111

### APPETIZER

#### SOUP OF THE DAY

Chef's Creation

Or

#### CAESAR SALAD WITH MAPLE BACON

Tossed in our house dressing with parmesan cheese

Or

#### ESCARGOTS IN PORTABELLO MUSHROOM

Baked with garlic butter & mozzarella cheese

Or

#### PÂTÉ DE CAMPAGNE

François' Veal, Pork, Pepper & Cognac Pâté, served with Cumberland Jelly

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### MAIN COURSE

#### COQ AU VIN

Slow cooked chicken with mushroom and lardons in red wine sauce served on noodles

39

#### CURRY JUMBO SHRIMP

Jumbo shrimp in a coconut fruity curry sauce served on rice

45

#### SALMON COLBERT

Poached salmon topped with shrimp & scallop mousse, glazed with Hollandaise sauce

44

#### GIGOT D'AGNEAU

Roasted leg of lamb au jus

42

#### PORK ROQUEFORT

Pork tenderloin, Roquefort creamy cheese sauce

42

#### STEAK AUX POIVRES

6oz NY Steak, creamy three kind of peppercorn sauce

46

#### PORTOBELLO MUSHROOMS & BUTTERNUT SQUASH RAVIOLI

In a Creamy Goat Cheese Sauce with Roasted Vegetables

39

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#### Market Vegetables

French Baguette Bread & Butter

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### DAILY DESSERT SELECTION

*Bon Appétit!*

Gratuities and G.S.T are extra, thank you!

Reservation are appreciated 403 678 6111