

# WELCOME TO CHEZ FRANÇOIS

## NEW YEAR CELEBRATION MENU 2019

5 PM AND 7:30 PM

### AMUSE BOUCHE

Chef's selection of small tapas

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### LOBSTER BISQUE

LOBSTER BISQUE WITH NOVA SCOTIA FRESH LOBSTER  
OR

### BEEF CARPACCIO

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

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### 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

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### SURPRISE DESSERT

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\$79.00 PER PERSON  
BUBBLY TOAST \$10 EXTRA  
20% GRATUITIES AND G.S.T. ARE EXTRA

**HEALTH! PEACE! GOOD WINE! GOOD FOOD! GOOD FRIEND!**

**THANK YOU FOR CELEBRATING NEW YEAR'S EVE WITH US**

### CHILDREN UNDER 12 MENU

EARLY SEATING  
TAPAS /SOUP OR SALAD  
CHICKEN RASPBERRY SAUCE  
SALMON A L HOLLANDAISE  
PORTABELLA & BUTTERNUT SQUASH RAVIOLI  
DESSERT  
35 PER CHILD

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