



“Where Quality Always Trumps the Lackluster”

Hors D'œuvres to Share (Cold)

Tomato & Olive Tapenade, \$10

A roasted tomato and olive tapenade drizzled with extra virgin olive oil, crostini and olives.

Cheese Plate, \$20

A selection of cheese du jour, Membrillo, dates, Spanish almonds and crostini.

Jambon de Bayonne, \$25

Thin slices of French Prosciutto ham which has been cured in mineral-rich salt of Salies-de-Bearn resulting in a tender cured ham with deep nuanced flavors.

Cured naturally in the warm wind of the Pyrenees Mountains.

Served with baby arugula salad with extra virgin olive oil.

Hors D'œuvres to Share, (Hot)

Crevettes de Jonghe, \$25

Gulf of Mexico shrimp in rich garlic butter with fine herbs, served with Gruyère cheese garlic bread.

Flat Bread Pizza Du Jour, \$15

Seasonal flat bread du jour, Chef's choice.

Frites, \$8

French fries seasoned with Parmigiano-Reggiano cheese and fine herbs.

Frites Poutine, \$12

French fries seasoned with fine herbs, topped with brown sauce, sprinkled with Roquefort cheese.

Soup & Salad

French Onion Soup, Gratinée, \$14/ \$7 cup

French onion soup with toasted crouton and Gruyère cheese.

Cream of Heirloom Carrot, Ginger & Curry Soup, \$14/ \$7

A purée of heirloom carrot soup, flavored with curry and ginger, garnished with a brunoise of carrots.

Lobster Bisque, en Croûte, \$15/ \$7 cup

Rich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.

Touché Salad

Touché Mixed Field Greens, Strawberry & Pickled Onion Salad, Champagne Vinaigrette

Chef's Garden mixed field greens with strawberries and pickled onions with a champagne vinaigrette dressing.

\$7/Grand \$14

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$2

Fish Plates

Lobster Risotto & Scampies, Parmigiano-Reggiano Cheese, \$30

Scampies poached in white wine served over a rich lobster and fine herb risotto flavored with herb butter and Parmigiano-Reggiano cheese.

Char-Grilled Ōra King Salmon Filet, Seasonal Wild Mushrooms & Herb Butter Sauce, \$40

New Zealand king salmon filet served over braised baby bok choy topped with seasonal mushrooms and herb butter sauce with roasted fingerling potatoes.

Meat Plates

Strozzapreti Pasta, Lamb Meatballs & Italian Sausage, \$30

Cavatelli from Puglia Italy, served with lamb meatballs & Italian sausage, Jack Rassié's marinara sauce.

Chez François Herb Meatloaf, Brown Sauce, \$30

Baked meatloaf with pork, veal and ground chuck flavored with herbs and spices served over mousseline potatoes, topped with a rich brown sauce, seasonal vegetables.

Braised Angus Beef Short Rib, Sauce au Naturel & Pancetta Bacon, \$35

Braised short rib simmered in its natural juices for three hours, served over stewed lentils and root vegetables, finished with Pancetta bacon and fried leeks.

Char-Grilled Filet Mignon, Wild Mushroom Sauce, \$40

Center-cut filet mignon, grilled, served over herb risotto topped with a seasonal wild mushroom sauce, seasonal vegetable.

****Please be advised that raw or uncooked beef, seafood and eggs may be present in our dishes****

Desserts

Cherries François

California cherries marinated in a Ruby port sauce seasoned with cinnamon, cloves and whole star anise served over an almond cookie with French Madagascar Vanilla Bean ice cream.

White chocolate Mousse & Washington State Huckleberry Coulis

White génoise cake layered with white chocolate mousse, huckleberry coulis and Chantilly cream.

Madagascar French Vanilla Bean Pecan Ball & Luxardo Cherries

French vanilla bean ice cream with pecans topped with chocolate sauce and marinated Luxardo cherries.

Fruit Sorbet

Freshly made raspberry and passion fruit sorbet served over an almond tuile.

All Desserts Priced at \$12