



“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.

Provençale Vegetable Soup, Pistou, \$14/ \$7 cup

A rich cannellini and vegetable soup topped with Pistou, which is garlic, basil, Parmigiano-Reggiano cheese and olive oil.

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

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

Chez François Winter Salad

Winter greens tossed with an aged balsamic vinaigrette dressing, roasted beets, pickled Bermuda red onions, hard boiled eggs and seasonal tomato.

\$7/Grand \$14

Vegetable Rotini Pasta Salad, Herb Vinaigrette Dressing, \$10

Rotini pasta tossed with sweet peppadews, pickled red onions, olives, green peppers, roasted tomatoes and artichokes with a fine herb vinaigrette dressing.

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.

Seared Chilean Sea Bass Filet, Cilantro Green Herb Butter Sauce, \$40

Chilean Sea Bass filet served over saffron rice topped with a cilantro green herb butter sauce.

Meat Plates

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

Cavatelli from Puglia Italy, served with lamb meatballs & Italian sausage, Jack Rassic'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 Heritage Pork Shank, Garbanzo Beans & Gremolata, \$35

Braised pork shank simmered in its natural juices, served over garbanzo beans with root vegetable, topped with Gremolata.

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.

Sweet Ricotta & Strawberry Parfait

Ricotta cheese flavored with honey, vanilla, and lemon zest, layered with seasonal strawberries and lemon cake crumbs.

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