



franco-fête  
Presents...



Love the food? How about the music?  
Come and experience French-Influenced  
song and dance at its best  
at the Toronto Harbourfront Center  
this June 23rd!  
Admission is FREE!  
Please visit [www.franco-fete.ca](http://www.franco-fete.ca)  
for additional details.



## Dinner Menu

\$35. Prix Fixe\*

### Appetizer

#### HARIRA

A hearty tomato based broth, with chickpeas, kidney beans, lentils and a blend of Moroccan spices

or

#### SLICED SMOKED DUCK BREAST SALAD

Baby lettuces, dressed with a Champagne, pomegranate vinaigrette, tossed with fresh fine cut vegetables, cherry tomatoes and sliced mango. Finished with parmesan, asiago and romano cheese.

or

#### CHÈVRE BRULÉE

Sugar flamed imported aged Rondin de Poitu goat cheese, served with red onion jam and a port cassis syrup.

### Entrée

#### CHICKEN MARRAKESH

Supreme of chicken stuffed with chorizo sausage and Herbs de Provence, served with sweet potato and carrot purée and roast garlic mashed mini reds. Finished with roast chicken demi glace.

Accompanied by traditional Moroccan root vegetables.

or

#### BRAISED LAMB FEAST

Slow braised lamb shank, served on our tagine\* seasoned couscous, with a rich prune demi glace, topped with preserved lemon and toasted almonds.

or

#### MOROCCAN BEEF RIBS

Tender fall off the bone beef seasoned and glazed with Moroccan spices, served with served with sweet potato and carrot purée and roast garlic mashed mini reds. Accompanied by grilled vegetables.

or

#### SKATE WING PROVENÇAL

Pan roast skate wing served with brown butter, capers, shallots, tomato concassé and chopped parsley on saffron seasoned basmati rice with Moroccan root vegetables.

or

#### GRILLED VEGETABLE TOWER

A tower of seasoned grilled vegetables, piled high on top of French goat chesse, served with a gazpacho style sauce.

### Dessert

#### BRULÉE ROYALE

A rich and flavourful crème brulée, topped with lightly crushed pistachios.

\*Tagine Sauce: A hearty vibrant tomato and vegetable based sauce, seasoned with earthy Moroccan spices, and enriched with an abundance of cashews, sliced almonds, apricots and raisins.

Please notify your server if you have any food allergies or dietary concerns.

Some restrictions apply. Menu(s) include starter, entrée and dessert. All beverages, taxes and gratuity additional. Price is per person, and only includes items described on the menu. Participating Restaurants' Prix fixe FRANCO-LICIOUS menu is only valid between June 13th - June 24th, 2007 (times vary due to restaurant operating hours) and there are no rain-checks. There are no guarantees for reservations, seating if a reservation is not made in advance, and the restaurant has the right to update their menu items based upon available quantities.