



CHEZ FRANÇOIS Restaurant

Spring 2011

Volume 24 Issue 1

555 Main Street, Vermilion, Ohio 44089 • www.Chezfrancois.com • A publication for friends and guests of Chez François.

Dear Friend of Chez François,

Twenty-five years, it is hard for us to believe that we have been in Vermilion for a quarter of a century! As always, we thank all of you for your patronage.

We received a call in November, that the new Zagat Survey was out and once again, we were rated the top restaurant in Ohio! The caller informed me that we were one of a handful of restaurants in the United States that maintained the top scores from previous surveys. He also noted that some restaurants receive the scores, but usually last only a few years. He commended us for this rating and said, "you should be very proud" and we said, "we're proud everyday we are open."

We are not sure where fine dining will be in the next twenty five years. Haute Cuisine Restaurants are slowly fading in favor of more casual dining. We believe that there will always be a place for fine dining. There must be a standard bearer like Chez François that sets the standards for others to break. Etiquette is important and provides a base for others to learn. If not for us who will teach the front house staff hospitality or servers the correct way to serve, or for young chefs the correct way to cook.

We have been actively planning for an eventful year, and our Spring season will begin **Friday, March 11, 2011.**

Bon Appetit,


Matthew Mars/Proprietor


John D'Amico/Proprietor • Executive Chef



Hours of Business

Tuesday, Wednesday & Thursday
5:00-9:00 PM

Friday & Saturday
5:00-10:00 PM

Sunday
4:00-8:00 PM

Closed Mondays

Places to Stay

The Gilchrist House B&B
(440) 967-1237

Captain Montague's B&B
(419) 433-4756
www.captainmontagues.com

Holiday Inn Express
(440) 967-8770

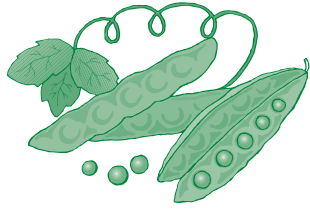
The Milan Villa
440-320-2000
www.milanvilla.com

Lake Breeze Inn
866-870-1498

Harbour Town Guesthouse
B&B
440-935-2113
HarbourTownGuesthouse.com

Inside the Issue

Spring Menus	Page 4,5
Touché	Page 6
Petit Wine Dinner and Special Events	Page 7
Tour de France Wine Dinner	Page 8
Oregon State Wine Dinner.....	Page 9
Easter Sunday Dinner	Page 10
Bordeaux Wine Dinner	Page 11
A Mother's Day Sunday Dinner	Page 12
Napa Valley Wine Dinner	Page 13
Washington State Wine Dinner	Page 14
Chez Cigar Club	Page 15



The Spring Menus



Great cuisine does not just happen, it is a collaboration of skilled culinary arts professionals and premium food coming together and creating great results. Proprietor/Chef John D'Amico has a great staff behind him, most of whom are Culinary School graduates or interns training for culinary degrees.

Most of our purveyors are family-owned proprietors who are experts in their field. As the seasons change we count on our purveyors to seek out the freshest items in the marketplace. If they cannot provide us with exceptional products, we find new purveyors.

The Jones Family started **The Chef's Garden** sixteen years ago in Huron, Ohio and are a great source for *micro-field greens, fresh herbs and English peas, baby leaf spinach, exotic lettuces, white asparagus and root vegetables*. **Premier Produce** in Cleveland is our source for *kumquats, blood oranges, Myer lemons, Key limes, Papayas*, and varieties of *potatoes*. **The Novotny Farm Market** in Vermilion is our source for the local farms. Brian Novotny co-ops with fifteen small family-owned farms throughout the county. We rely on these local farms for *Ohio spring strawberries, raspberries and rhubarb*. We source out west with **Fresh & Wild** in Vancouver, Washington for fresh *exotic mushrooms* such as *mountain hedge hog, black trumpet, morels and yellowfoots*. **Mikuni Farms** in Oregon, supply us with mountain berries such as *wild black and red currants, gooseberries, mountain huckleberries, lingonberries and marionberries*. Further west, on the Big Island of Hawaii, **Hamakua Farms** supplies us with fresh *hearts of palm*.

Euro USA in Cleveland supplies us with *artisan cheeses, olive oils, vinegars and specialty nuts*. **Ohio City Pasta** in Cleveland is our source for *freshly made pasta*, **The Breadsmith** in Lakewood and **Tri Beca Bakery** in New York City provide us with *artisan-made breads*. **Van Roy Coffee**, founded in the 1920's in Cleveland, custom roasts and blends our coffees.

Blue Ribbon Meats in Cleveland has been owned by the Radis Family for over thirty years and they supply us with *Prime Meats, Maple Leaf Duck and Breckenridge Farms Lamb*. For specialty meats such as *foi gras, duck and game* we use **D'Artagnan** in New York's Hudson Valley. **Briarwood Farms** in Sullivan, Ohio provides us with *fresh rabbit*. For our seafood needs we rely on **Cantanese Seafood**, a terrific sources for *fresh fish and shellfish* throughout the USA. **Kona Blue** provides us with *Kona Kanmpachi* and other *Hawaiian fish*.

All of our desserts are made on premise by Chef John D'Amico. With John's recipes, **Country Parlor** in North Royalton makes all of our *ice creams and sorbets*.

It took years to develop strong working relationships with our purveyors and fine-tune our particular specifications. All of these fine purveyors are some of the best in their respective fields and we are blessed to have them as our friends as well.

Hors d'oeuvres

Soupe a L'Oignon Gratinée.....\$9.95
French onion soup with toasted crouton and Gruyère cheese.

Homard Bisque, en Croûte.....\$11.95
Rich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.

Artichaut à l'Alouette\$10.95
California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

Escargot Basilic.....\$13.95
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.

Homard et Saint André en Croûte.....\$13.95
Maine lobster and Saint André cheese wrapped in puff pastry, baked and served with a black currant sauce.

Coquilles Saint Jacques à la Parisienne.....\$13.95
Maine sea scallops, sautéed, served in a fish veloute sauce, with mushrooms, seasoned with garlic, shallots, Dry Sack Sherry, and Reggiano cheese. Served in a natural sea shell with duchess potatoes.

Shrimp Martini\$14.95
Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.

Carpaccio de Filet de Boeuf aux Champignons Sauvage\$14.95
Carpaccio of "Prime" beef tenderloin, topped with aged balsamic vinegar, Alba white truffle oil, shaved Parmigiano-Reggiano cheese, cracked black peppercorn and sautéed wild mushrooms.

Truite Fumée, Cécile\$10.95
Natural applewood-smoked Rainbow Trout served with marinated asparagus and a chive-infused olive oil.

Pâté Maison.....\$9.95
Chicken liver pâté with green peppercorns, hard boiled egg, red onion, caperberries, calamata olives, cornichons and crackers.

Entrees

Dover Sole, à la Véronique.....\$42.95
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.

Saumon au Raifort, Maitre d'hôtel\$30.95
Seared filet of Atlantic Salmon topped with fresh horseradish crust and an herb butter sauce.

Homard Raviolis, Au Truffle\$34.95
Raviolis made with egg pasta, stuffed with lobster, topped with a truffle butter sauce, garnished with shaved Parmigiano-Reggiano cheese, mousseline potatoes and seasonal vegetables.

Escalope de Veau aux Fruits de Mer\$39.95
Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, cold water shrimp, Maine sea scallop and asparagus spears, topped with a Normandy wine sauce with fresh dill.

Ris de Veau Grenobloise.....\$30.95
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.

Suprême de Volaille aux Noisettes et aux Crustacés.....\$30.95
A roasted French breast of free-range chicken, with cold water shrimp, Maine lobster, and a hazelnut sweet potato mousseline cake, sauced with an apple and mushroom Frangelico cream sauce.

Roasted Maple Leaf Farm Duck Breast, Cherry Glace de Viande.....\$34.95
A lightly-peppered duck, breast served over a hazelnut sweet potato mousseline cake, topped with Montrachet goat cheese and sauced with a Frangelico and cherry duck glace de viande.

Carré d'Agneau à la Provençale\$38.95
Roasted Australian rack of lamb, topped with a roasted tomato-herb crust, summer beans, braised cipollini onions, eggplant, garlic, and olive sauce au natural.

Filet de Boeuf au Stilton\$36.95
Center-cut filet mignon, grilled, topped with aged English Stilton cheese, garnished with a cheese crisp and baked polenta, served with a Ruby Port wine sauce.

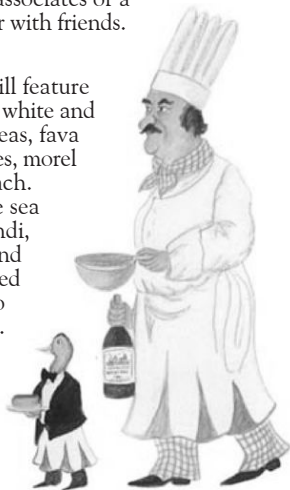
Filet de Boeuf Wellington à la Périgourdine.....\$38.95
Center-cut filet mignon, grilled, wrapped in puff pastry with Hudson Valley foie gras, mushroom duxelles and black truffles with sauce Périgoureux.

Chef John D'Amico's Signature Dinner

Our Signature Dinner is available everyday. This menu does not need total table participation and gives you an opportunity to experience a multi-course dinner. The menu changes monthly and features the most seasonally fresh food items available in the marketplace and Chef John D'Amico's latest creations. The menu may also be paired with wine to create your own small wine dinner. This is a great way to entertain business associates or a great excuse to get together with friends.

Our spring Chef's menu will feature wonderful produce such as white and green asparagus, English peas, fava beans, spring root vegetables, morel mushrooms and field spinach. From the ocean we feature sea scallops, halibut, barramundi, grouper, wild striped bass and Kona Kompachi. Farm-raised spring rabbit and lamb also find their way on this menu.

A sample menu is shown on the right:



Amuse Bouche *Seasonal Amuse Bouche*

Citrus Cured Atlanci Salmon Timbale, Caviar Crème Fraîche
A smoke fruit wood Atlantic salmon timbale filled with a citrus-cured salmon with cucumbers, Clementine oranges, served with a crème fraîche and caviar sauce.
Bordeaux "Blanc", Chateau L'Hoste, Entre-Deux-Mers, Bordeaux, France, 2008

Seared Chilean Sea Bass Filet, Lobster Broth
Chilean sea bass topped with a lobster herb crust served over braised fennel finished with a lobster brandy cream broth.
Chablis "Domaine Ste. Clarie", Jean-Marc Brocard, Burgundy, France, 2009

Spring Sorbet

Tournedo of Beef, Duck Confit
Tournedo of beef served on a bed of stewed lentils, topped with Duck Confit with a Tawny Port wine sauce.
Château Le Haut-Médoc d'Issan, Haut-Médoc, Bordeaux, 2005

Fromage du Jour
Imported French cheeses du jour, with dates, membrillo, almond/fig cake and fruit bread.
Supplemental Charge \$9.95

Gâteau Chocolat Moulleux, Madagascar French Vanilla Bean Ice Cream
Warm chocolate cake with Madagascar French vanilla bean ice cream, served with caramel sauce, garnished with seasonal berries and mint.
"10" Year Tawny Porto, Niepoort, Douro Valley, Portugal, NV

\$30.00 per person supplemental charge for a 4oz. pour of matching wines per course.

\$65.⁹⁵ per person Tax & Gratuity not included

Touché Specials

A sample of what you will find on our extensive menu.

Seasonal Sup du Jour - \$10.95

Spring soups featuring Wild Mushroom, English Pea, Ohio Asparagus and Organic Field Carrots.

Lobster Bisque, Fleuron - \$11.95

A bowl of rich lobster bisque flavored with Dry Sack Sherry, tarragon and topped with a fleuron.

Soupe à L'Oignon Gratinée - \$9.95

A terrine of French onion soup with a toasted crouton topped with Gruyère cheese

Chez François Seasonal Salad - \$10.95

Salads of the season featuring Ohio seasonal mixed field greens, spinach and heirloom tomatoes

Tapenade Provençale - \$8.95

Roasted tomato and olive tapenade, drizzled with extra virgin olive oil served with crostini.

Fromage du Jour - \$12.95

Imported French and domestic cheeses served with seasonal chutney and crostini.

Artichaut à l'Alouette - \$10.95

California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

Assiette de Charcuterie Plate - \$14.95

Country pâté of pork and veal, chicken liver pâté, Prosciutto de Parma ham and Saucisson served with marinated vegetables, crostini and Dijon mustard.

Assiette de Poisson Plate - \$15.95

Smoked Salmon, smoked trout and shrimp cocktail served with marinated vegetables, served with crostini.

Shrimp & Spinach Fettuccini, Herb Butter Sauce - \$12.95

Shrimp & spinach fettuccini topped with an herb-butter sauce with Parmigiano-Reggiano cheese.

Seared George's Bank Sea Scallop, Lobster Risotto - \$12.95

A seared sea scallop served over lobster risotto, garnished with micro greens.

Steamed Prince Edward Island Mussels - \$12.95

Steamed mussels tossed with a smoked salmon cream sauce, garnished with smoked salmon.

Shrimp Martini - \$14.95

Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.

Braised Kobe Beef Short Rib - \$12.95

Braised beef short ribs simmered with a spicy Moroccan barbeque sauce with sweet potatoes.

Panini Croque Monsieur - \$12.95

Grilled, Gruyère and traditional baked ham sandwich garnished with seasonal relishes, served on sour dough bread.

Spring Sliders - \$6.95

Sliders featuring a choice of lamb, Bresaola Dry-Age beef or braised pork garnished with a selection of marinated vegetable s.

Pommes Frites, Poutine - \$8.95

French fries mélange topped with Cabernet Sauvignon wine sauce sprinkled with Roquefort cheese.

Touché Presents A Spring Pre-Fixed Dinner

- First Course -

Seasonal Soup du Jour Cappuccino

Spring soups featuring Wild Mushroom, English Pea, Ohio Asparagus and Roasted Tomato Bisque topped with seasonal foam.

Or

Chez François Spring Salad

Salads of the season featuring Ohio spring mixed field greens, roasted nuts, sun dried berries or cherries, honey roasted nuts garnished with seasonal tomato.

- Second Course -

Great Lakes,

Ocean & Gulf Stream Catch, du Jour

Featuring seasonal fish such as halibut, king salmon, swordfish, perch, walleye, scallops, sole, barramundi, and grouper with spring garnishes and sauces.

Or

Roasted & Grilled Meats

Short ribs, chicken, filet mignon, lamb, duck, pork and veal served with spring garnishes and sauces.

- Third Course -

Seasonal Fruit Tart, Chez François

Selected Vanilla Bean Ice Cream

Spring tart featuring apples, pears or apricots filled with almond frangipane and Chantilly cream served with Chez François vanilla bean ice cream.

Chez François Pre-fixed menu \$25.95

*Available only in the Touché Lounge
This menu changes weekly.*

“Petit” Wine Dinner & Special Events

Upstairs at Touché and the Parisian Room

The concept of our “Petit” wine dinners began last season. These smaller wine dinners feature a four-course prix-fixe menu, five wines, a less formal atmosphere and are priced accordingly. Our special events revolve around a special day or event, such as St. Patrick’s Day and The Kentucky Derby.

St. Patrick’s Day Celebration

Thursday, March, 17, 2011

Open seating 5:00pm - 9:00 pm



Join us upstairs at Touche and The Parisian Room as we feature A St. Patrick’s Day Celebration featuring specials on Irish Ales and Stouts, flights of small-batch Irish Whiskey and Irish Coffee. In addition Chef John D’Amico will feature a three-course “St. Patrick’s Day” menu for **\$25.95**. So, wear something green and join us for a fun event.

Cream of Potato Leek Soup, Tillamook Cheddar

Cream of potato soup garnished with leeks, potato and pancetta topped with Tillamook cheddar cheese.

Chez François Corned Beef & Cabbage, Cassoulet

Simmered Corned beef, banger sausage and cabbage with fingerling potatoes, carrots, white beans and broth.

Char-Grilled Jail Island Salmon, Cassoulet

Char-grilled salmon with simmered cabbage with fingerling potatoes, carrots, white beans and broth.

Bailey’s Cheesecake, Spring Berries

A Zinfandel & Cal/Ital Red Wine Tasting

with Seghesio Winery of the Sonoma Valley

Wednesday, March 30, 2011 - 6:30 pm

Join us upstairs in the Parisian Room as we kick off our “Le Petite” wine dinners featuring the red wines of Seghesio Winery. Mr. John Doxon, Seghesio’s National Sales Manager will showcase four zinfandels and two California/Italian Varietals.

Provençale Root Vegetable and Duck Soup, Duck Confit

Barbera “Chianti Station Vineyard”, 2007
Sangiovese, 2007

Oxtail Ravioli, Pancetta Bacon & Cipollini Onion Sauce

Zinfandel “Angela’s Table”, 2008
Zinfandel “Old Vines”, 2008

Sautéed Medallions of Pork, Roquefort Risotto

Zinfandel “Home Ranch”, 2008
Zinfandel “Cortina Vineyard”, 2008

Fruiti de Bosco Gelato, Marinated Spring Berries

\$50.00 per Person

Tax & Gratuity not included.

Kentucky Derby Party

Saturday, May 7, 2011 - 5:00 pm

Join us upstairs at Touche and The Parisian Room as we feature A Kentucky Derby Party featuring specials on Makers Mark Mint Juleps and flights of small-batch Bourbons. In addition Chef John D’Amico will feature a three-course “Derby” menu for **\$25.95**. So, put your derby hat on and join us for a fun event.



Chez François Seasonal Spinach Salad

Erie county spring spinach salad tossed with champagne vinaigrette dressing with applewood smoked bacon, Bermuda red onions, hard-boiled eggs and a spring tomato.

Kentucky Burgoo

A rich beef, lamb, pork and chicken stew slowly simmered with root and spring vegetables with okra in a rich chicken and beef sauce.

Pecan Tart, Caramel Sauce

A tart filled with caramel custard with pecans, topped with Chantilly cream, served with Madagascar French vanilla bean ice cream and caramel sauce.

A Tour de France Wine Dinner with **Kermit Lynch Imports**

Thursday, March 24, 2011 6:30 pm

Join us Thursday March 24, 2011 as we feature the wines of Kermit Lynch Imports. We will feature twelve wines from eight regions throughout France. Chef John D'Amico will feature a six-course dinner to match these terrific wines.

Kermit Lynch was born and raised in California. From his youth he remembers that his father and uncle worked for a winery, but he has no memory of anyone in his family drinking wine. The Lynch family was rich in preachers, too, but at communion they served Welch's grape juice, even though, as Kermit points out, Jesus turned water into wine, not into grape juice. In 1972 he opened a retail wine shop and later began importing and distributing nationally.

Prior to 1972, only large importing houses were importing French wines to the United States. The small wineries were left with selling their wines in France or selling their grapes to large negociants. There were very few importers of small, hand-crafted, family owned wineries in France. Kermit really opened the door for this type of importing and many of the leading boutique importers today worked for Kermit Lynch.

In 2000 he was named Wine Professional of the Year by the James Beard Foundation, in 1998 the French government presented him a medal and named him Chevalier de l'Ordre de Mérite Agricole, and in 2005 he received the Chevalier de la Légion d'Honneur. His book *Adventures on the Wine Route*, won the Veuve Clicquot Wine Book of the Year award.

**KERMIT LYNCH
WINE MERCHANT**



Pre-Dinner wine tasting served with an assortment of savory cones filled with smoke salmon, Peekytoe crab and Alouette herb cheese.

English Pea Soup, Montrachet Goat Cheese and English Pea Quenelles

A bowl of seasonal English pea soup served with a Montrachet goat cheese and English pea quenelles topped with pea tendrils.

White Graves, Château Gravelle-Lacoste, Graves-Bordeaux, France, 2008

Herb Crusted George's Bank Cod, Nantua Sauce

Seared George's Bank cod topped with an herb crust served with a brandy crayfish sauce and tarragon, garnished with micro chervil.

Pouilly-Fuissé "La Croix-Vieilles Vignes", Domaine Robert-Denogent, Mâconnais Burgundy, France, 2008

Pot-au-feu, Jardinière of Vegetables

A combination of rabbit and duck served with stewed root vegetables and cannellini beans in a rich veal and vegetable broth with toasted crackling brioche.

Bourgogne Rouge "La Fortune Vnyd.", Domaine A&P De Villaine, Burgundy, France, 2006

Australian Lamb Chop, Sauce aux Naturel

Roasted Australian lamb chop served over a potato mousseline with an applewood smoked bacon lamb glace de viande.

Châteauneuf-du-Pape, Domaine Vieux Télégraphe, Rhône Valley, France, 2008
Châteauneuf-du-Pape, Télégramme, Rhône Valley, France, 2008

Roulade of Veal Cochella, Espagnole Sauce

A roulade of veal stuffed with ground veal, spinach and pâté de spices over a white bean and roasted vegetable purée, pancetta bacon Espagnole sauce.

Cahors, Clos La Coutale, Midi-Pyrénées, France, 2008
Bandol, Domaine Tempier, Provence, France, 2008

Chocolate Ganache Pâté, Black Currant Sorbet

A rich chocolate ganache pâté, spring berries and black currant sorbet.

Banyuls, Domaine La Tour Vieille Chateau, Banyuls, France, NV

\$95 per person Tax & Gratuity not included

"Maysara practice holistic farming, employing practices from Biodynamic® agriculture. By using such methods they believe that they enhance the ecology of their land, but also grows the best grapes possible."

An Oregon Wine Dinner
with **Winemaker Tahiene Momtazi**
of the **Bio-Dynamic Maysara Winery**
Wednesday, April 13, 2011 • 6:30 pm

Join us Wednesday April 13, 2011 as we welcome winemaker Tahiene Momtazi to Chez Francois. Tahiene and her family own Maysara the Bio-Dynamic Demeter Certified winery located in the Willamette Valley of Oregon.

Tahiene will discuss what it takes to be a Bio-Dynamic winery. Chef John D'Amico will prepare a six-course dinner featuring seven wines from Maysara.

In 1997, Moe and Flora Momtazi purchased 532 acres of abandoned wheat farm just south of their home in McMinnville, Oregon. Though most saw it as wild and uncared for, Moe saw a vital, thriving piece of land that had been free from chemicals for seven years.

They began planting in March of 1998 with three blocks of self rooted Pomard clone Pinot Noir, consisting of 13 acres total. They put quite a bit of time and research into planting different varieties in the different soil types found around the vineyard to find the best combinations possible. Today they have over 200 acres of vines.

Both the vineyard and terroir are important, but vineyard practices are key. They believe that 90% of winemaking takes place in the vineyards. Unlike conventional farming, they do not mine the land, but nurture it and reap the rewards. There is a complete absence of chemical use throughout the property. As such, compost and Biodynamic preparations are extremely important to their vineyards. It is their goal to achieve long-term earth and vine health.



Roasted Heirloom Carrot & Curry Soup, Asian Pear Salsa Cruda
Caramelized heirloom carrots puréed with cream, flavored with curry, with a savory Asian pear salsa cruda flavored with fine herbs.

Pinot Gris, McMinnville Willamette Valley, Oregon, 2008

Phyllo Crusted Shrimp, Warm Pineapple & Apple Compote
Sautéed shrimp wrapped in angel hair phyllo pastry served with a warm pineapple and apple compote with micro apple mint.

Pinot Blanc "Momtazi Vineyard", McMinnville Willamette Valley, Oregon, 2009

Seared Chilean Sea Bass, Tomato Tapenade Herb Crust
Seared Chilean sea bass topped with tomato tapenade served on a bed of braised fennel topped with a rich tomato saffron broth, garnished with julienne Calamata olives and micro greens.

**Roseena Rosé, "Momtazi Vineyard",
McMinnville Willamette Valley, Oregon, 2009**

Cassoulet of Duck, Duck Broth
Roast Duck Breast served over a Napa cabbage timbale filled with simmered white beans, duck confit, pancetta bacon and caramelized shallots topped with a rich duck broth.
**Pinot Noir "3 Degrees", "Momtazi Vineyard",
McMinnville Willamette Valley, Oregon, 2008**

Roast Tenderloin of Veal, Mountain Huckleberries
Roast tenderloin of Provimi veal with a mélange of spring root vegetables finished with a mountain huckleberry veal glace de viande.
Pinot Noir "Jamsheed" "Momtazi Vineyard", McMinnville Willamette Valley, Oregon, 2007
Pinot Noir "Estate Cuvée" "Momtazi Vineyard", McMinnville Willamette Valley, Oregon, 2007

Savory Apple Crêpes, Quince Crème Anglaise Sauce
Savory crêpe shells layered, filled with an apple, clove and cinnamon chutney, finished with Chantilly cream and a quince cream anglaise sauce, chiffonnade of grapefruit mint.
Anahita Riesling "Yamhill Valley Vineyards", McMinnville Willamette Valley, Oregon, 2007

\$85 per person Tax & Gratuity not included

An Easter Celebration

Sunday, April 24, 2011 • 1:00-7:00 PM

EASTER: THE GODDESS OF SPRING

The name of this festival, shows its heathen origin. "Easter" is derived from Eastre, or Eostre, the Anglo-Saxon Goddess of spring and dawn. There also is some historical connection between the words "Easter" and "East," where the sun rises. The festival of Eostre was celebrated on the day of the Vernal Equinox (spring). Traditions associated with the festival of the Teutonic fertility Goddess survive in the Easter rabbit and colored eggs.

Spring is the season of new life and revival. In ancient times, the pagan peoples of Europe and Asia held their spring festivals, re-enacting ancient regeneration myths and performing magical and religious ceremonies to make the crops grow and prosper.

From "The American Book of Days," by George William Douglas we read: "As the festival of Eostre was a celebration of the renewal of life in the spring it was easy to make it a celebration of the resurrection of Jesus from the dead. There is no doubt that the Church (of Rome) in its early days adopted the old pagan customs and gave a "Christian" meaning to them.

And from "Easter: Its Story and Meaning," by Alan W. Watts: "The story of Easter is not simply a Christian story. Not only is the very name "Easter" the name of an ancient and non-Christian deity, the season itself has also, from time immemorial, been the occasion of rites and observances having to do with the mystery of death and resurrection among peoples differing widely in race and religion."

And from "Easter and its customs," by Christina Hole: "Vernal Mysteries (spring heathen rites) like those of Tammuz, and Osiris and Adonis flourished in the Mediterranean world and farther north and east there were others. Some of their rites and symbols were carried forward into Easter customs. Many of them have survived into our day, unchanged yet subtly altered (in their new surroundings) to bear a 'Christian' significance."



Soup

Cream of Roasted Tomato Soup, Long Clawson English Stilton
Puréeed seasonal roasted tomato soup, topped with English Stilton and micro greens.

Soup a L'Oignon Gratinée
French onion soup, toasted crouton and Gruyère cheese.

Homard Bisque
Rich lobster bisque flavored with brandy and tarragon, topped with a fleuron.

Chez François Salads

Assorted fresh fruit of melon and berries topped with a honey yogurt dressing.

Or

Seasonal Erie County greens tossed with a champagne vinaigrette dressing, wrapped in an English cucumber, topped with julienne Asian pear, toasted honey-roasted pecans and dried cranberries.

Entrées

Kodiak Island Halibut Filet, Bouillabaisse
Sautéed Halibut filet topped with a lobster herb crust, served on a bed of braised fennel with fingerling potatoes, clams and mussels, topped with a tomato and saffron broth.

Supreme de Volaille, Homard
French breast of free-range chicken served over wild rice with spring vegetable, topped with a lobster and mushroom cognac cream sauce.

Seared California Duck Breast, Frangelico Cherry Glace
A lightly peppered duck breast, served with caramelized pearl onions, plump raisins, sun-dried cherries, topped with Montrachet goat cheese, sauced with a Frangelico duck glaze, with a hazelnut sweet potato.

Filet de Boeuf, Duck Confit
Filet of aged beef, grilled, served over a ragout of stewed lentils, topped with duck confit and a tawny port wine sauce, garnished with spring vegetables.

Desserts

Belgium Chocolate Mousse, Almond Cookie & Spring Berries
Chocolate mousse served over an almond cookie topped with a crème anglaise sauce, garnished with spring berries.

Fruits Napoleon
A flaky pastry filled with Chantilly and Bavarian cream with mixed seasonal fruits, served with a berry coulis and mint.

\$49.95 per person Tax & Gratuity not included

The history of wine production in Bordeaux seems to have begun sometime after 48 AD, during the Roman occupation of St. Emilion, when the Romans established vineyards to cultivate wine for the soldiers.

A Bordeaux Wine Dinner

with **Monsieur Dan Greathouse**

Sunday, May 1, 2011

5:00 pm Pre-Dinner Tasting • 6:00 pm Dinner

Join us for our eighth annual Bordeaux Dinner featuring the Wines of Bordeaux. Dan Greathouse, President of Heidelberg Distributing Company, Ohio's largest importer of Bordeaux Wine, will co-host this event.

The evening will begin with a pre-dinner tasting featuring a diverse selection of Bordeaux appellations and vintages dating back to the 2001 vintage. We will also preview a few wines from the much heralded 2009 vintage.

The dinner portion this event will focus on one wine from eight appellations throughout Bordeaux. Although some off vintages are represented, every wine presented has a score of at least 90 points from a minimum of two reviewers.

Bordeaux is one of the most important wine producing regions in the world. One third of the good quality wine in France is coming from Bordeaux. Bordeaux is 57 appellations, about 7,000 wine-producing châteaux, and 13,000 wine growers. The large diversity of Bordeaux suggests an equal diversity of soil.

Most of the grapes grown in the Bordeaux region for red wine are Cabernet Sauvignon and Cabernet Franc which give vigour, tannin and good keeping qualities, and Merlot which brings softness and suppleness. Merlot is the most planted grape in Bordeaux, covering 50% of the wine region. White wines are elaborated mostly from Sauvignon Blanc and Sémillon, and sometimes also with Muscadelle.



Pre-Dinner wine tasting
featuring various appellations and vintages of Bordeaux.

Chez Francois Charcutiere
A veal, pork & rabbit country pâté served with roasted tomatoes, olives and shaved Comté cheese.

Cream of English Pea Soup, Maine Diver Sea Scallop & Montrachet Goat Cheese
Purée of spring English pea soup served with a seared Maine sea scallop, topped with Montrachet goat cheese, garnished with pea tendrils and English peas.
Bordeaux "Blanc", Château Smith Haut Lafitte, Pessac Leognan, 2007

Duck Raviolis, Spring Morel Mushrooms & Truffle Butter Sauce
Raviolis filled with duck confit, garnished with spring morel mushrooms, topped with shaved aged Parmigiano-Reggiano cheese and White Alba Truffle butter sauce.
Château La Croix St Georges, Pomerol, 2005
Château Troplong Mondot, Saint Emilion, 2007

Grilled Tournedo of Wisconsin Veal, Sautéed Spring Root Vegetables
Tournedo of Provimi veal served over a medley of sautéed julienne carrots, salsify and celery root served on a bed of English pea purée, topped with a mountain huckleberry glace de viande and vegetable curls.
Château Ducru-Beaucaillou, Saint Julien, 2007
Château Pontet-Canet, Pauillac, 2007

Filet de Boeuf, Roasted Hearts of Palm & Bone Marrow
Roast tenderloin of beef, served on a panko breaded medallion of Hawaiian hearts of palm, morel mushroom stew with a root vegetable brunoise, garnished with roasted bone marrow with sauce Périgueux.
Alter Ego de Palmer, Margaux, 2004
Cos d'Estoumel, Saint Estephe, 2005

English Stilton Cheese, Rhubarb, Golden Delicious Apple & Raisin Chutney
English Stilton cheese garnished with an almond Florentine cookie with almond fig cake dates and a Rhubarb, apple, and raisin chutney.
Château Doisy-Daëne, BarsacoSauternes, 2007

\$135 per person
Tax & Gratuity not included



A Mother's Day Celebration

Sunday, May 8, 2011 • 1:00-7:00 PM

In the United States, Mother's Day started nearly 150 years ago, when Anna Jarvis, an Appalachian homemaker, organized a day to raise awareness of poor health conditions in her community...a cause she believed would be best advocated by mothers. She called it "Mother's Work Day."

Fifteen years later, Julia Ward Howe, a Boston poet, pacifist, suffragist, and author of the lyrics to the "Battle Hymn of the Republic," organized a day encouraging mothers to rally for peace, since she believed women bore the loss of human life more harshly than men.

In 1905 when Anna Jarvis died, her daughter, also named Anna, began a campaign to memorialize the life work of her mother. Legend has it that young Anna remembered a Sunday school lesson that her mother gave in which she said, "I hope and pray that someone, sometime, will found a memorial mother's day. There are many days for men, but none for mothers."

Anna began to lobby prominent businessmen like John Wannamaker, and politicians including Presidents Taft and Roosevelt to support her campaign to create a special day to honor mothers. At one of the first services organized to celebrate Anna's mother in 1908, at her church in West Virginia, Anna handed out her mother's favorite flower, the white carnation. Five years later, the House of Representatives adopted a resolution calling for officials of the federal government to wear white carnations on Mother's Day. In 1914 Anna's hard work paid off when Woodrow Wilson signed a bill recognizing Mother's Day as a national holiday.

Soup

Cream of English Pea Soup, Roasted Red Pepper Coulis

Purée of English pea soup topped with a roasted red pepper coulis and Montrachet goat cheese.

Soup a L'Oignon

French onion soup, with a toasted crouton and Gruyère cheese.

Homard Bisque

Rich lobster bisque flavored with brandy and tarragon topped with a fleur-de-lis.

Salad

Assorted fresh fruit salad of melon and seasonal berries, topped with a honey yogurt dressing.

Or

erie county spring spinach salad tossed with a champagne vinaigrette dressing with applewood smoked bacon, Bermuda red onions, hard-boiled eggs and a seasonal tomato.

Entrées

Char-Grilled Kona Kampachi, Mango and Papaya Chutney

Char-grilled Kona Kampachi filet served over a hazelnut sweet potato mousseline, with a mango and papaya chutney, sauced with herb butter.

Suprême de Volaille, Peekytoe Crab & Basilic Butter Sauce

A roasted French breast of chicken, with Peekytoe crab, toasted pine nuts, Parmigiano-Reggiano cheese and a basil-infused herb butter sauce over Bhutanese red rice.

Roast Loin of Breckenridge Lamb, Lamb Glace de Viande

Roasted loin of lamb served over a white bean and roasted tomato timbale with a Pancetta bacon lamb glace de viande.

Filet de Boeuf, Cabernet Sauvignon Wild Mushroom Sauce

Grilled filet of aged beef served over an herb risotto, topped with a seasonal wild mushroom sauce, with spring vegetables, garnished with a Parmigiano-Reggiano cheese crisp.

Desserts

White Chocolate Mousse Dome, Spring Berries

White chocolate mousse dome filled with caramel brûlé served with an almond tuile basket filled with spring berries and a raspberry coulis.

Delarobi Fruit Tart, Framboise Vanilla Bean Ice Cream

A fruit tart filled with kiwi, strawberries and raspberries, glazed with apricot pastry cream, served with a raspberry ice cream.

\$49.95 per person

Tax & Gratuity not included

"Frog Leap produces wines that deeply reflect the thoughtfully chosen soils and climates from which they emanate. They are committed to the principles of sustainable farming."

A Napa Valley Wine Dinner

*with Proprietor/Winemaker John Williams
of Frog's Leap Winery*

Thursday, May 12, 2011 - 6:30 pm

Join us as we welcome Mr. John Williams the founder, proprietor and winemaker of Frog's Leap an organic winery located the Napa Valley, California. John will lead us in a tasting of eight wines from his estate plus discuss the intricacies of organic farming.

Originally, founded on a spot along Mill Creek known as the Frog Farm, Frog's Leap now makes its home in the heart of Rutherford in the historic Red Barn. Their family-owned winery has been organically farming responsibly and producing wines since 1981.

Frog's Leap presents a relaxed approach to enjoying wine. An easy hospitably and warm sense of humor is juxtaposed with a more serious sensibility when making wine. Using the best of Napa Valley's organically grown grapes and the most traditional winemaking techniques, the winemaking team strives to produce wines that deeply reflect the soils and climate from which they emanate. Chef John D'Amico will create a five-course dinner featuring eight wines from this award winning winery.



Apéritif

Rosé "Pink" La Grenouille Rouganté, NapaValley, 2010

Montrachet Goat Cheese Basket, Peach Chutney

Broiled zucchini wrapped in Montrachet goat cheese accompanied with a peach chutney and a peach and spring chive salsa cruda garnish.

Sauvignon Blanc, Rutherfordo Napa Valley, 2009

Char-Grilled Columbia River King Salmon, Truffle Butter Sauce

Columbia River king salmon served over braised Napa cabbage topped with a truffle butter sauce and seasonal Italian truffles.

Chardonnay, Napa Valley, 2009

Roasted Maple Leaf Duck Confit, Mushroom Pappardelle Noodles

Roasted long island duck confit served over mushroom Pappardelle pasta tossed with seasonal wild mushrooms, English peas and pearl onions, thickened with brown roux and fine herbs.

Merlot, Rutherfordo Napa Valley, 2007

Sautéed Loin of Lamb, Truffle Cabernet Sauvignon Glace de Viande

Loin of lamb with a truffle herb risotto topped with julienne root vegetables of celery root, turnips and kohlrabi, Frog's Leap glace de viande reduction.

Cabernet Sauvignon, Napa Valley 2007

Cabernet Sauvignon "Rutherford", Napa Valley 2006

Cherries François, Madagascar French Vanilla Bean Ice Cream

Marinated California cherries in a Port wine sauce, served over an almond Cookie with French vanilla bean ice cream garnished with seasonal mint.

Zinfandel, Napa Valley, 2007

Late Harvest Riesling "Frögenbeerenauslese" Rutherfordo Napa Valley

***\$85 per person**
Tax & Gratuity not included*

"Long Shadows is devoted to producing luxury wines from Washington vineyards in partnership with international winemaking superstars."
(i.e. people who cast long shadows).

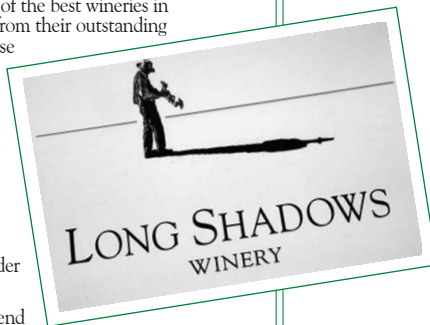
A Washington State Wine Dinner with the **Long Shadows Winery** Wednesday, May 18, 2011 - 6:30 pm

Join us we feature the outstanding wines of Long Shadows Winery on Wednesday May 18, 2011. Let's make one thing clear, in the past ten years the wines of Washington State have caught up with the best wines in the world. The wines of Long Shadows are unparalleled, they are simply one of the best wineries in Washington State. We will feature all seven wines from their outstanding portfolio. Chef John D'Amico will prepare a six-course dinner to match with these wines.

After twenty years at the helm of the Stimson Lane wine group (Chateau Ste. Michelle, Columbia Crest and other wineries), Allen Shoup retired to pursue a personal dream. For years he had envisioned a joint venture with highly acclaimed winemakers from different regions of the world. His goal was to bring their expertise to Washington to create some of the most special wines ever crafted from the region's top vineyards; wines that would stand shoulder to shoulder with the world's best.

Encouraged by his associates, including long time friend and mentor, Robert G. Mondavi, Allen invited several of the world's most talented and celebrated vintners to the sunny slopes of the Columbia Valley. Peering over steep cliffs into the valley where the Snake and Yakima Rivers flow into the mighty Columbia, each vintner embraced Allen's dream and agreed to lend their talents to create this tribute to the worldwide celebration of wine. With their enthusiastic support and advice, Allen drew up plans to establish individual wineries that would reflect the reputation of each winemaker. He named the venture Long Shadows Vintners in tribute to this select group of individuals who have shaped the industry with their benchmark wines and wineries.

His vision is now unfolding. Long Shadows winemaker-partners are designing world-class wines comparable in stature to those they crafted in their native wine regions. They are touring the land, running the soil through their fingers, surveying with practiced eye the leafy trellises that spill down the hillsides of the Columbia Valley.



Maryland Crab Cake, Jicama Salad
Sautéed Maryland crab cake served on a bed of julienne cucumber, pickled ginger and jicama coleslaw, seasoned with a lemon grass and cayenne infused olive oil, garnished with petit dill.
Poet's Leap Riesling, Columbia Valley, Washington State, 2009

Duck and Squash Raviolis, Truffle Butter Sauce
Raviolis filled with duck confit and squash, garnished with wild mushrooms, flavored with a White Alba Truffle butter sauce, with shavedaged Parmigiano-Reggiano cheese.
Saggi, Columbia Valley, Washington State, 2008

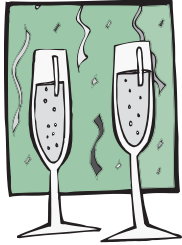
Mississippi Farm Raised Quail, Figs & Black Currant Reduction
A boneless breast of quail, char-grille, served over a sweet potato Mousseline with mission figs, and a black currant glace de viande.
Pirouette Columbia Valley, Red Wine, 2007
Chester-Kidder, Columbia Valley, 2007

Roast Loin of Breckenridge Lamb, Whole Grain Mustard Mint Sauce
Roast loin of lamb lightly peppered served with an apple and potato Mousseline topped with a whole grain mustard and mint lamb reduction.
Feather, Columbia Valley, 2006
Pedestal, Columbia Valley, 2006

Braised Kobe Beef Short Ribs, English Stilton Risotto
Slowly cooked Kobe beef short rib in a red wine sauce, served with a stilton risotto, garnished with a Stilton cheese crisp.
Sequel, Columbia Valley, 2006

Washington State Mountain Huckleberries François,
Madagascar French Vanilla Bean Ice Cream
Marinated Washington State huckleberries in a Port wine sauce, served over an almond cookie with French vanilla bean ice cream garnished with spring mint.

\$100 per person
Tax & Gratuity not included



Private Dining & Celebrations

Touché:

Quality Always Trumps the Lackluster

As we enter our fourth season upstairs our staff has evolved into a top-notch crew bolstered by the well-trained staff at Chez François. This year we will feature intimate, well-priced wine, beer, and liquor tastings either at Touché or in the Parisian Room. We will feature our latest events and adult beverage specials on our **Facebook** page. If you are interested, please sign up.

The Riverfront Room:

A Private Dining/Meeting Room

We convert our Riverfront Café into the Riverfront Room for the spring season. This fully glass-enclosed room with brick floors and oriental rugs overlooks the Vermilion river and offers spectacular views of the seasons and offers private and semi-private dining for ten to forty persons. Depending on the size of your group you can order off the menu or work with Chef John D'Amico to create a personalized menu.

The Parisian Room:

A Private Dining/Meeting Room & Lounge

With exposed wood beams, French Posters and views of the Vermilion River and Lake Erie, The Parisian Room offers a private dining space that can accommodate up to fifty persons. This room is ideal for private meetings, birthday/anniversary celebrations, holiday parties or social get togethers. The menu for this room varies according to your needs and desires.

When not in use for private functions, this room is converted into an upscale lounge that accompanies Touché.



Chez Cigar Club

DEAR CIGAR CLUB
MEMBER,

Our annual "Smoker" will take place Monday, May 23, 2011. Please contact us if you are interested in joining us. This is always a great excuse to get together with friends or business acquaintances to smoke great cigars, sip fine whiskey, dine on delicious cuisine and discuss the upcoming sports year in Ohio.

This is a private party for Chez Cigar Club members only. If you are interested in attending this event or becoming a member, please call us at 440-967-0630.

CHEZ FRANÇOIS

555 Main Street
Vermilion, Ohio 44089

Return Service Requested

www.Chezfrancois.com

440-967-0630

*Featured
In This Issue*



Spring
2011

PRSRT STD
US Postage
PAID
Cleveland, OH
Permit #517