



# CHEZ FRANÇOIS Restaurant

Fall 2011

Volume 24 Issue 3

555 Main Street, Vermilion, Ohio 44089 • [www.Chezfrancois.com](http://www.Chezfrancois.com) • A publication for friends and guests of Chez François.

Dear Friend of Chez François,

The law is simple. Young or old, pauper or king, white or black, male or female...all can use the secret to their advantage; for of all the rules and speeches and scriptures of success and how to attain it, only one method has never failed....whomsoever shall compel ye to go with him one mile.....go with him two.

The only certain means of success is to render more and better service than is expected, no matter what the task. This is a habit followed by all successful people since the beginning of time. Therefore, the surest way to doom oneself to mediocrity is to perform only the work for which one is paid.

Think not that one is being cheated by delivering more than the silver you received, for there is a pendulum to all life and the sweat you deliver, if not rewarded today, will swing back tomorrow, tenfold. The mediocre never goes another mile, for why should he cheat himself, he thinks. To go another mile is a privilege one must choose. Neglect it and do only as little as others and the responsibility of failure falls on one's self.

One can no more render service without receiving just compensation, than withhold the rendering of it without suffering the loss of reward. Cause and effect, means and ends, seed and fruit, cannot be separated. The effect already blooms in the cause, the end pre-exists in the means, and the fruit is always the seed.

Go another mile!

Bon Appétit,

Matthew Mars/Proprietor

John D'Amico/Executive Chef • Proprietor



### *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

Closed Sundays

November-December

*(private parties available)*

### *Places to Stay*

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

Captain Montague's B&B  
(419) 433-4756  
[www.captainmontagues.com](http://www.captainmontagues.com)

Holiday Inn Express  
(440) 967-8770

Sawmill Creek  
(419) 433-3800  
[www.sawmillcreek.com](http://www.sawmillcreek.com)

Lake Breeze Inn  
(866) 870-1498

5 Corners B&B  
(440) 984-3084  
[5cornersbnb.com](http://5cornersbnb.com)

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## *The Fall Menu*

**T**he Chef's Garden in Huron, Ohio is a great source for early fall heirloom tomatoes and carrots, golden & candied stripe beets, swiss chard, exotic kale, spinach, baby white turnips, Jerusalem artichokes and micro field greens. From the **Novotny Farm Market** in Vermilion, Ohio we receive a wide variety of fall squash, which include Acorn, Butternut Delicata and Spaghetti, pumpkins of all shapes and sizes, as well as Concord grapes and fall fruits. From **Quarry Hill Orchards** in Berlin Heights we receive Anjou pears and apples such as Honey Crisp, Jonathon, Cortland, Golden Delicious, Ambrosia and Fuji. **Fresh & Wild** and **Mikuni Wild Harvest** in Vancouver, Washington is our source for mushrooms such as Golden Chanterelle, Black Trumpet, Porcini, Hen-of-the-Woods and Oyster. They make a great wild mushroom soup and are a perfect accompaniment to steak and veal.

Of course, as the fall progresses *Burgundy Black Truffles* and *White Truffles* from Piedmont, Italy, make their debut, setting the stage for our annual Truffle Dinners that begin in late November. **D'artagnan Imports** located in Hudson Valley, New York is our source for the freshest truffles possible. **Chef2Chef** in Cleveland provides us with imported cheese and spices from around the world

We source our seafood from **The Cantanese Brothers** in Cleveland, who provide us with *Little Neck Clams*, *Prince Edward Island Mussels* and *Maine Lobster* for our fall clam bakes. They also source fresh fish for us such as *Alaskan King Salmon*, *Barramundi*, *Hog Snapper*, *Halibut*, *Black Grouper* and *Scallops*.

**The Radis Brothers** in Cleveland provide us with *Kobe Beef Short Ribs*, *Veal Chops*, *Veal & Beef Tenderloin* and *Veal Sweatbreads*, *Maple Leaf Farms Duck*, *Breckenridge Farms Lamb*, *Beef Oxtails* and *Prime Steaks*.

**The Breadsmith** in Lakewood, Ohio and **TriBeca Bakery** in New York City supply us with our *fresh baked breads*.

## 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.

**Assiette de Coquillage au Basilic.....\$32.95**  
A medley of shellfish including, cold-water shrimp, Maine sea-scallops, Prince Edward Island mussels, Neck clams and escargot served over spinach fettuccini with mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil infused olive oil.

**Escalope de Veau aux Fruits de Mer.....\$33.95**  
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 Perigueux.

We can personalize a Chef's Dinner for you and your friends...a great way to celebrate a special birthday.

## *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 bi-monthly. It features the most seasonally fresh food items available in the marketplace, and Chef John D'Amico's latest creations. The menu can 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.

In October when clam bake season arrives, fresh lobster, clams, mussels and scallops show up on this menu. In November, as the squash season starts to peak, multiple varieties of squash and root vegetables from the Chef's Garden take center stage along with farm-raised gamebirds. As the holiday season arrives, white and black truffles become the focus through the end of the season. A sample menu is shown on the right:



### **Erie County Pumpkin Cappuccino**

*A purée of pumpkin topped with steamed cream, pumpkin seed oil and toasted pumpkin seeds.*

### **Duck & Ohio Squash Raviolis**

*Raviolis stuffed with duck confit and Ohio sweet dumpling squash, topped with a duck and jardinière vegetable broth.*

### **Alaskan Halibut, Bouillabaise**

*Sauteed filet of halibut with a lobster crust served on a bed of fennel and leeks with a tomato saffron broth and garnished with little neck clams and Prince Edward Island mussels.*

### **Passion Fruit Sorbet**

### **Tenderloin of Veal & Sweet Dumpling Squash**

*Tenderloin of veal, char-grilled, served with a sweet dumpling squash filled with herb risotto sauced with woodland wild mushrooms.*

### **Fromage du Jour, Seasonal Berries**

*Imported Artisan French cheeses with honey-roasted nuts, and berries.*

*\*Supplemental Charge \$9.95*

### **Poached Ohio Bartlett Pear, Black Walnut Ice Cream**

*Pear poached in port wine, flavored with cloves, nutmeg and cinnamon. Served with a honey roasted black walnut ice cream, sauced with a port wine glaze.*

*\$65.<sup>95</sup> 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

Seasonal soups featuring Wild Mushrooms, Ohio Sweet Corn, Butternut Squash and Pumpkin.

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 - \$9.95

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.

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

Shrimp & spinach fettuccini topped with an herb-butter sauce with Pannigiano-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.

Panini Trio Fromage - \$10.95

Grilled, Gruyère, Havarti and Tillamook Cheddar cheese sandwich garnished with seasonal relishes, served on sour dough bread.

Assiette de Poisson Plate - \$15.95

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

Pommes Frites, Poutine - \$8.95

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

## *Touché Presents A Fall Pre-Fixed Dinner*

### *- First Course -*

#### **Autumn Soup du Jour Cappuccino**

Fall soups featuring Wild Mushrooms, Ohio sweet corn, Butternut Squash and Pumpkin topped with seasonal foam.

*Or*

#### **Chez François Fall Salad**

Salads of the season featuring Ohio fall mixed field greens, roasted nuts, dry cranberries or cherries, garnished with matching crumbled imported cheeses.

### *- 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 fall garnishes and sauces.

*Or*

#### **Roasted & Grilled Meats**

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

### *- Third Course -*

#### **Autumn Fruit Tart, Chez François**

#### **Selected Vanilla Bean Ice Cream**

Fall 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.*

## Upstairs at Touché and the Parisian Room

The concept of our "Petit" wine and beer dinners began last season. These smaller dinners feature a four-course prix-fixe menu, with matching wine or beer, a less formal atmosphere and are priced accordingly. Our special events revolve around a notable day or event.



### An Oktoberfest Beer Tasting Wednesday October 5, 2011 - 6:30 pm

Join us as we feature nine Fall/Octoberfest beers. These beers that suddenly become popular in the fall, as the weather cools, tend to be maltier and darker than summer beer. Oktoberfest style is described as toasty and with caramel overtones, but breweries feel free to go in any flavor direction for fall seasonals. Oktoberfest in Germany is held during the last two weeks of September into early October. We too saw fit to hold our dinner at the same time.

#### Tillamook Cheddar Chesse Chappucino

A cheddar cheese soup topped with a roasted red pepper foam.

#### Braised Pork & Chez Coleslaw Slider

Braised pulled pork topped with Chez coleslaw and Peppadew peppers.

#### Cassoulet de Chez François

Simmered white beans and root vegetables with a rich broth served with Banger sausage, topped with crunchy applewood smoked bacon.

#### Apple Strudel

An autumn apple strudel served with Madagascar French vanilla bean ice cream, and a caramel sauce.

**\$40.00 per Person** - Tax & Gratuity not included.



### Twelve Beers of Christmas Wednesday, Nov. 23, 2011 - 6:30 pm 6 pm to 8 pm

**\$35.00 per Person**

Walk around - All Inclusive.

Every year the Wednesday before Thanksgiving is one of the busiest "Bar" days of the year. Friends, relatives and young college adults travel back to their hometown for a long weekend getaway. Last year we introduced "The Twelve Beers of Christmas" features twelve holiday beers from around the world. Last year we searched the marketplace for a dozen unique holiday beers, we actually found sixteen! This year our goal is more. Chef John D'Amico will feature a selection of fine hors-d'oeuvres.



"The Mosel region is dominated by Riesling grapes and slate soils, and the best wines are grown in steep dramatic vineyards directly overlooking rivers. This region produces wine that is light in body, crisp, of high acidity and with pronounced mineral character."

## *A German Wine Dinner* with **Dr. Dirk Richter of Max Ferd. Richter**

Thursday, September 8, 2011 • 6:30 pm

Please Join us Thursday September 8, 2011 as we welcome back Dr. Dirk Richter to Chez François. We will showcase eleven Rieslings from this award winning winery, focusing on different styles and terroirs of this terrific variety. Chef Join D'Amico has created a six-course dinner to compliment these wines.

The estate of MAX FERD.RICHTER has been in the ownership of the family for more than 300 years! Today this enterprise is one of the leading producers of top RIESLING-wines in the heart of the central Mosel area with total holdings of 40 acres and an annual production of about 10,500 cases.

MAX FERD.RICHTER not only produces fine RIESLING-wines that are well known throughout the world, such as "Wehlener Sonnenuhr", "Graacher

Himmelreich" and "Brauneberger Juffer", but also two Monopoly top quality wines: "Mülheimer Helenenkloster" and "Veldenzler Eisenberg". The possession of these vineyards dates from 1813 when one of the ancestors, by his personal courage, succeeded in preventing the plundering of Mülheim by Emperor Napoleon I.

MAX FERD.RICHTER supplies a large variety of single vineyard wines. The terroir of their steep vineyard sites is generally fresh weathering grey slate with different compositions of ferruginous (Brauneberg), mineral quartz (Veldenz) or clay parts (Graach, Wehlen, Mülheim), which make the character and flavour.



### **Tuna Tartar & Smoked Salmon Canapés**

*A spicy-hot tuna tartar served in a potato crisp and smoked salmon topped with crème fraîche and caviar on toasted brioche.*

**Sparkling Riesling "Brut, Mülheimer Sonnenlay, Mosel, Germany, 2007**

### **Roasted Heirloom Carrot & Curry Soup, George's Bank Sea Scallop**

*Caramelized heirloom carrots puréed with cream, flavored with curry, served with a seared Maine sea scallop.*

**Riesling "Classic", Mosel, Germany, 2009**

**Riesling "Estate", Mosel, Germany, 2009**

### **Maryland Crab Cake, Cucumber & Ginger Coleslaw**

*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.*

**Riesling "Kabinett", Graacher Himmelreich, Mosel, Germany, 2008**

**Riesling "Kabinett", Wehlener Sonnenuhr, Mosel, Germany, 2008**

**Riesling "Kabinett", Veldenzler Eisenberg, Mosel, Germany, 2006**

### **Quiche Lorraine, Hollandaise**

*A flaky tart filled with an egg custard flavored with Gruyère cheese, applewood smoked bacon and leeks, topped with a classic hollandaise sauce.*

### **Pork Tenderloin with Sautéed Apples**

*Roast tenderloin of pork served over spaghetti squash with sautéed apples, sun dried raisins and cherries.*

**Riesling "Spätlese", Mülheimer Sonnenlay "Feinherb", Mosel, Germany, 2009**

**Riesling "Spätlese", Brauneberger Juffer Sonnenuhr, Mosel, Germany, 2008**

**Riesling "Spätlese", Graacher Himmelreich, Mosel, Germany 2009**

**Riesling "Spätlese\*\*", Brauneberger Juffer Sonnenuhr "Cask 64", Mosel, Germany, 2009**

### **Ohio Peach Frangipane Tart**

*An Erie County peach tart with an almond paste and French vanilla bean ice cream*

**Riesling "Auslese", Graacher Dompropst, Mosel, Germany, 2002**

*\$90 per person Tax & Gratuity not included*

"Argentina owes its first vineyards to the Catholic church and its Holy Communion.  
As early as 1556, missionary priests crossed the Andes from the Spanish colony in what is now Chile, to Argentina."



**Crios**  
by  
*Susana Balbo*

When the peso was devalued in 2001, the tourism industry boomed, and buying and investing in wine properties in Argentina was coming in at just less than a steal. The influx of tourism spread the word about Argentine wine via exports and returning tourists. With the local disinterest in low quality wines, and the popularity of Argentine wines abroad, Argentina has seen incredible growth in the industry especially over the last five years. Yet it is only very recently - perhaps over the last ten or fifteen years - that the industry has really begun to develop the methods, attitudes and will to become a serious player in the international wine market.

Product quality is soaring, and every year the industry balance shifts further from cheap table wines towards exquisitely crafted drops that are increasingly recognized as being amongst the best in the world.

The Argentine wine industry is reaping the benefits of its heritage - old vines, unique geographical conditions - with new technology and a mix of modern and traditional methods. It's come along way since the first vines were planted in Mendoza more than 400 years ago.

## *An Argentina Wine Dinner* Thursday, September 22, 2011 • 6:45 pm

Please join us on Thursday September 22, 2011 as we revisit the wines of Argentina.

Tim Smith of Wine Connections will showcase thirteen wines from six boutique wineries from the Mendoza wine region of Argentina. Wine Connections was founded In 1999, they pioneered the first nationally imported portfolio of artisan wines from Argentina.

There is probably not a more exciting wine region today than Argentina. Argentina is currently the world's fifth largest wine producer by volume - after France, Italy, Spain and the USA in that order - a position it has held for many years.



MENDEL  
Malbec

MENDOZA  
ARGENTINA

**Amuse bouche**  
Torrantes "Crios", Susan Balbo, SaltaoMendoza, 2008

**Cream of Ohio Corn Soup, Sea Scallop**  
*A purée of Huron County sweet corn drizzled with a roasted red pepper coulis, served with Main Sea Scallop and corn nuts*  
Chardonnay, Añoro, Tupungato, 2009  
Chardonnay, Luca, Tupungato-Gualtallary • Uco Valley, 2008

**Duck Raviolis, Golden Chanterelle Mushrooms**  
*Raviolis filled with duck confit and garnished with Golden Chanterelle Mushrooms.*

Malbec, Mendel, Lujan de Cuyo, 2008  
Malbec, Susana Balbo, Lujan de Cuyo-Alto Agrel, 2008  
Malbec, Luca, Altamira, La Consulta, Gualtallary • Uco Valley, 2008

**LaBella Farms Quail, Concord Grapes**  
*Char-grilled boneless breast of New York Quail served on a chestnut puree With a glace de vianade and concord grapes.*  
Beso de Dante, Luca, Mendoza, 2008  
Jubilo, Tikal, Vista Flores & La Consulta • Uco Valley, 2008  
Unus, Mendel, Lujan de Cuyo, 2008

**Grilled Tenderloin of Beef, Chimichurris**  
*Grilled tenderloin of beef with a garlic, parsley, vinegar, and fine herb sauce. Served over a spinach cake.*  
Patriota, Tikal, Vista Flores • Uco Valley, 2009  
Expressivo, Ben Marco, Mendoza, 2009  
Brioso, Susan Balbo, Agrelo, Altamira, Alto Agrelo • Lujan de Cuyo

**Dulce de Leche Crepe**  
Torrantes "Late Harvest" Susana Balbo Salta • Mendoza, 2009

*\$95 per person*  
*Tax & Gratuity not included*

## *Chez François*

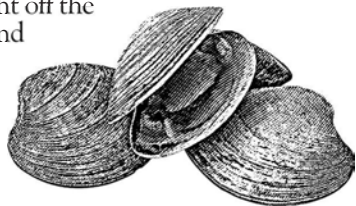
*presents*

### *A Gourmet Clam Bake*

**Thursday, October 6 & Friday, October 7, 2011**

Clam bakes have always been popular events in northern Ohio. In fact, the history of the clam bake in northern Ohio can be traced to just after the Revolutionary War, when farmers whose farms and homes were destroyed by war were offered inexpensive land in the Western Reserve and Firelands which is now the Northcoast of Ohio. Fall clam bakes are one of the traditions the settlers brought with them.

We feel that our clambake is one of the best, because we purchase our food products from the best purveyors in the country. We have featured clam bakes in October for the past twenty years. We purchase farm-raised Littleneck Clams from Maine and Prince Edward Island mussels from Nova Scotia, lobster caught off the coast of Massachusetts and Bell & Evans Free Range chicken from Pennsylvania...top-quality, fresh and prepared just right.



## *Amuse Bouche*

### **Erie County Pumpkin, Cheese Espuma**

*A purée of pumpkin topped with a parmiggiano-reggiano cheese foam.*

## *First Course*

### **A Medley of Steamed Little Neck Clams and Prince Edward Island Mussels**

*One dozen Little Neck Clams and a half dozen Prince Edward Island Mussels, served in a rich clam broth with herb butter.*

## *Second Course*

### **New England Clam Chowder**

*A creamy chowder of clams, potatoes, celery & onions, seasoned with garlic & thyme.*

## *Third Course*

### **Day Boat Maine Lobster & Free Range Chicken**

*One half of a Maine Lobster stuffed with lobster and shrimp, served with a Normandy wine sauce. A breast of Free-Range chicken with an apricot sauce, accompanied with a sweet potato mousseline and buttered fall squash.*

## *Fourth Course*

### **Apple Frangipane Tart, Apple Ice Cream**

*An apple frangipane tart, filled with Ohio golden delicious apples, served with Apple Madagascar French Vanilla Bean ice cream and an apricot glaze.*

***\$55<sup>95</sup> per person***

*Tax & Gratuity not included*

"The name in Italian, spelt as Piemonte, means **at the foot of the mountain**. As the name implies this picturesque region is bounded by the Alps. In fact over 40% of the region is mountainous, but about a third of the land is occupied by the plains. It is on these plains and the hills that the wines of the region are grown."



**PIO CESARE**

*Northern Italy & Truffles*  
*Wine Dinner*  
with **Master Sommelier Matthew Citriglia**  
**Thursday, October 20, 2011 • 6:30 pm**

Please join us Thursday October 20, 2011 as we welcome Master Sommelier Matt Citriglia to Chez François. We asked Matt to match some of his favorite wines from Northern Italy that his company represents with our fall truffle menu this year. You will not be disappointed!

Matthew's 22 years of experience in the wine industry includes retail ownership, as well as restaurant and wholesale management. His thirst for knowledge drove him to compete against some of America's best sommeliers at several sommelier competitions, and in February 2002, Matthew became a member of prestigious Court of Master Sommeliers.

Currently, Matt is the Statewide Fine Wine Sales Manager for a Vintage Wine, and is the Vice Chairman for the Court of Master Sommeliers where he has helped create and implement a new exam level titled "Certified Sommelier". Matt is asked regularly to speak and lecture on a variety of beverage topics. He also helps coordinate and administer the Court of Master Sommelier exams; is a judge for the National Mondial Young Sommelier Competition; mentors numerous students trying to pass the MS exam and has created a innovative online e-learning service.



**Gavi "La Meirana", Broglia, Piedmont, Italy, 2009**

**Scrambled Eggs & Truffles**

*Scrambled Rose Acre Farms brown eggs, seasoned with truffle butter, garnished with black "Burgundy" truffles and white truffle oil.*

**Arneis Langhe, Pio Cesare, Piedmont, Italy, 2009**

**Sea Scallop En Croûte, Black Truffle Butter**

*A Maine diver sea scallop baked in its natural shell, filled with sliced black "Burgundy" truffles and truffle butter, wrapped in puff pastry.*

**Vintage Tumina, Silvio Jermann Friuli, Italy, 2007**

**Capo Martino, Silvio Jermann, Friuli, Italy, 2006**

**Truffle Cappuccino**

*A purée of fall wild mushrooms and black "Burgundy" truffles, seasoned with white truffle oil and finished with steamed cream.*

**Barbera d'Alba "Ciabot", Marcarini, Piedmont, Italy, 2009**

**Dolcetto d'Alba "Fontanazza", Marcarini, Piedmont, Italy, 2009**

**Wild Mushroom, Duck and Truffle Ravioli, Truffle Butter Sauce**

*Mushroom ravioli made with a wild mushroom pasta, filled with autumn wild mushrooms, duck confit and black "Burgundy" truffles, topped with a truffle butter sauce and garnished with shaved Parmigiano-Reggiano cheese.*

**Barberesco Riserva "Montefinco", Produttori, Piedmont, Italy, 2007**

**Barolo "Pio Cesare", Piedmont, Italy, 2007**

**Roast Tenderloin of Veal, Sauce Périgueux**

*Tenderloin of Wisconsin Veal, served over a delicate squash filled with white and black truffle risotto and finished with chanterelle mushrooms and a truffle reduction sauce.*

**Rosso "Delle Langhe", Einaudi, Piedmont, Italy, 2008**

**Rosso "Faleto", Bongiovanni Piedmont, Italy, 2008**

**Bartlett Aux Poires**

*Poached Bartlett pear served with an almond cookie and French vanilla bean ice cream and moscato- pear glaze.*

**Moscato di Asti, Pio Cesare, Piedmont, Italy, 2009**

*\$120 per person Tax & Gratuity not included*



*Chez Frankenstein*  
presents  
*A Halloween/Masquerade Party*

Friday, October 28, 2011 • 7:00 PM

Halloween is an annual celebration, but just what does it actually celebrate, and how did this peculiar custom originate? Is it, as some claim, a kind of demon worship, or is it just a harmless vestige of some ancient pagan ritual?

The word "Halloween" actually has its origins in the Catholic Church. It comes from a contracted corruption of All Hallows Eve. November 1, "All Hallows Day" (or "All Saints Day"), is a Catholic day of observance in honor of saints. But, in the 5th century BC, in Celtic Ireland, summer officially ended on October 31. This holiday was called Samhain (sow-en), the Celtic New year.

One story purports that, on this day, the disembodied spirits of all who had died throughout the preceding year would come back in search of living bodies to possess for the next year...it was believed to be their only hope for the afterlife. The Celts believed all laws of space and time were suspended during this time, allowing the spirit world to intermingle with the living.

Naturally, the still-living did not want to be possessed. So on the night of October 31, villagers would extinguish the fires in their homes to make them cold and undesirable. They would then dress up in all manner of ghoulish costumes and noisily parade around the neighborhood, being as destructive as possible in order to frighten away spirits looking for bodies to possess.

The custom of trick-or-treating is thought to have originated not with the Irish Celts, but with a ninth-century European custom called "souling." On November 2, All Souls Day, early Christians would walk from village to village begging for "soul cakes," made out of square pieces of bread with currants. The more soul cakes the beggars would receive, the more prayers they would promise to say on behalf of the dead relatives of the donors. At the time, it was believed that the dead remained in limbo for a time after death, and that prayer, even by strangers, could expedite a soul's passage to heaven. Although some cults may have adopted Halloween as their favorite "holiday," the day itself did not grow out of evil practices. It grew out of the rituals of Celts celebrating a new year, and out of Medieval prayer rituals of Europeans. And today, even many churches have Halloween parties or pumpkin carving events for the kids. After all, the day itself is only as evil as one cares to make it.

Our eighth annual Halloween Party will be held on Friday, October 28, 2011.

We have booked the *Naked Monkeys* to perform downstairs in the Main Dining room and *DJ Extraordinaire Mike Moore* will play your favorite songs in Touché. Find your favorite costume and book this event early. We will seat the first 100 reservations downstairs and the later reservations upstairs in the Parisian Room. You can dance in either venue, so put on your dancing shoes and enjoy a night of laughter and good times.

*A Complimentary Cocktail Hour 7:00 to 8:00 p.m.*

**Hors-d'oeuvres**

*A fine assortment of smoked seafood, tuna tartare and paté canapes.*

*Dinner & Dancing 8:00 to 11:30 p.m.*

**Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds**

*A baby pie pumpkin, filled with puréed pumpkin soup, and Vermont crème fraîche, topped with toasted pumpkin seeds, pumpkin seed oil and nutmeg.*

**Pinot Blanc, Wolfberger, Colmar • Alsace, France, 2009**

**Maine Lobster Quiche, Truffle Hollandaise**

*A flaky pie crust, filled with savory custard made with Maine lobster, eggs, cream, shallots and Gruyère cheese, topped with a truffle hollandaise sauce.*

**Bourgogne Blanc "Kimmerigian", Jean Marc Brocard, Chablis, France, 2008**

**Tenderloin of Beef & Sweet Dumpling Squash**

*Tenderloin of veal, char-grilled, served with a sweet dumpling squash, filled with herb risotto, topped with woodland wild mushroom sauce.*

**Syrah "Sininster Hand", Owen Roe, Columbia Valley, Washington, 2009**

**Pumpkin Cheesecake**

*A pumpkin cheesecake with a graham cracker crust and a white chocolate ganache, served with French vanilla bean ice cream.*

**Pedro Ximénez, Alvear, Jerez, Spain, 2004**

*Downstairs Dining Room \$100 per person*

*Upstairs Parisian Room \$90 per person*

*Tax & Gratuity not included*

"Domaine Manoir du Carra is located in the small town of Denice, Beaujolais.  
The property dates back to 1850, and has been bequeathed from father to son for five generations."



## *A 2011 Beaujolais Nouveau Celebration*

with  
**Fran Kysela**  
of Kysela Pere et Fils  
Imports

Friday, November 18, 2011 - 6:30 pm

Join us Friday November 18th 2011 as we host our 20th annual Beaujolais Nouveau Celebration. Joining us for the sixteenth year is Master Sommeier and Wine Importer Mr. Fran Kysela.

This years dinner will feature a pre-dinner tasting of the six wines from South Africa. Access to international markets has unleashed a burst of new energy and new investment.

The dinner portion of the evening will feature a fine selection of wines from France with an emphasis on the outstanding 2009 Rhône Valley and 2011 Beaujolais Nouveau.

Every year, vintners learn a crucial lesson: No two vintages are the same. In 2009, Mother Nature smiled on France- every major region enjoyed a beautiful growing season. Maybe not as universally outstanding as 2005, but quite promising. The good news just keeps on coming for France's Rhône Valley, which appears by all accounts to have enjoyed a scintillating harvest in 2009.



*Pre-Dinner wine tasting featuring new discoveries  
by Fran Kysela of South African Wines.*

### **Pumpkin Cappucino Amuse**

*Pinot Blanc, Wolfberger, ColmaroAlsace, France, 2009*

### **Maine Lobster Quiche, Truffle Hollandaise**

*A flaky pie crust filled with a savory custard with Maine Lobster, eggs, cream, shallots and Gruyère cheese with a truffle hollandaise sauce.*

*Pouilly-Fuissé "Vignes Blanches", Saumaize-Michelin,  
Vergisson • Mâconnais, France, 2009*

### **Squash/ Duck Raviolis, Truffle Butter Sauce**

*Raviolis stuffed with a squash and duck confit with a truffle butter sauce.*

*Beaujolais Nouveau, Manoir du Carra, Beaujolais, France, 2011  
Moulin a Vent, Manoir du Carra, Beaujolais, France, 2009*

### **Carré d'Agneau, Provençal**

*Roasted Colorado lamb chop, topped with a pistachio herb crust, served over roasted red tomatoes, braised cipollini onions, eggplant with sauce au naturel.*

*Lirac "Clos de Sixte", Domaine Grand Veneur, Southern Rhône Valley, France, 2009  
Rasteau "Les Valats", Alain Jaume, Southern Rhône Valley, France, 2009*

### **Braised Kobe Beef Short Ribs, Sauce au Naturel**

*Braised kobe beef short ribs simmered with a jardinière of root vegetables with pancetta bacon and pink lentils.*

*Chateauneuf-du-Pape, Domaine Grand Veneur, Southern Rhône Valley, France, 2009*

### **Ohio Pear and Vermont Goat Cheese Tart, Apricot Glaze**

*An Ohio pear tart served with an almond frangipane filling topped with a Vermont goat cheese custard finished with an apricot glaze, served with a roasted black walnut ice cream and seasonal mint.*

*Straw Wine, Mullineux, Swartland, South Africa, 2009*

*\$90 per person Tax & Gratuity not included*



## Truffles



The white truffles of Alba in Piedmont, Italy definitely rank in the luxury class. They are valued for their powerful, yet extraordinarily delicate aroma, and are expensive because production is highly limited. They grow solely in the wild, and fluctuations in weather play havoc with their reproduction and growth.

The price may double in a week if the market in Alba is lively. Truffles may be impossible to find if it rains, or if the hunter keeps them for his daughter's wedding...and since Italians cannot have a daughter married without inviting every member of the family, down to the most distant cousin, a lot of truffles are needed. Thus, the more weddings there are in the fall, the fewer white truffles there are on the market!

Ancient people believed the truffle to be the "daughter of lightning." The Greeks and Romans were extremely fond of them and esteemed them highly for their aphrodisiac properties. In his day, the composer Rossini, a renowned gourmand, called the truffle "the Mozart of mushrooms." The favored growing region is Piedmont, on the fringes of the Roero and Langhe hills, this region also produces Italy's greatest wines: Dolcetto, Barbera, Barbaresco, Barolo and Nebbiolo.

Like these wines, the white truffle is found in five different varieties, determined by the species of tree on the roots of which it originates. So depending on whether it is associated with the weeping willow, oak, poplar, linden or vine plant, the color can range from white, sometimes veined with pink, to grey verging on brown. Unlike the black truffle, it does not take well to cooking, but with its exuberant garlic overtones and somewhat mineral hydrocarbon characteristics, it must be grated at just the last moment to enhance certain foods. While its black cousin is a perfect match for a fine red Pomerol, the white truffle pairs beautifully with a distinguished aged Riesling.

## *A Truffle Dinner*

Our ninth annual Truffle Dinner will take place in late fall. Truffles are very perishable and expensive, so we will order only what we need. We ask that you book your reservation one week in advance. Seating is open with no start time.

**Friday, November 25, through Saturday, December 17, 2011**

### **Truffle Cappuccino**

*A purée of fall wild mushrooms and black "Burgundy" truffles, seasoned with white truffle oil and finished with steamed cream.*

### **Scrambled Eggs & Truffles**

*Scrambled Rose Acre Farms brown eggs, seasoned with truffle butter, garnished with black "Burgundy" truffles and white truffle oil.*

### **Sea Scallop En Croûte, Black Truffle Butter**

*A Maine diver sea scallop baked in its natural shell, filled with sliced black "Burgundy" truffles and truffle butter, wrapped in puff pastry.*

### **Char-Grilled Alaskan King Salmon, Truffle Butter Sauce**

*Alaskan wild King Salmon, served over braised Napa cabbage topped with a truffle butter sauce and garnished with "Burgundy" truffles.*

### **Roast Tenderloin of Veal, Sauce Périgueux**

*Tenderloin of Wisconsin Veal, served over a delicate squash filled with white and black truffle risotto and finished with chanterelle mushrooms and a truffle reduction sauce.*

### **Egg Fettuccini, White Truffles**

*Freshly shaved White "Alba" Truffles, served over egg fettuccine with truffle butter and fine herbs.*

### **White Truffle Ice Cream**

*French vanilla bean ice cream flavored with White "Alba" Truffles and truffle honey, served over an almond tuile and seasonal berries.*

***\$135 per person**  
Tax & Gratuity not included*

# Celebrate!

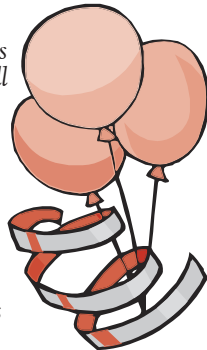
## *A New Year's Eve Celebration*

We will have three seatings for New Year's Eve. Our first seating will be at 4:30 pm to 6:30 pm, the second seating will be 7:00 pm to 9:00 pm and the last seating will begin at 9:30 pm.

Each seating will feature a multi-course dinner. The cost for the first two sittings will be \$65/Per Person and \$85/Per Person for the last seating.

Our last seating will feature Mr. Mike Moore. Mike has been in the music business for over 35 years, formerly with Cornwell and Moore, a songwriter for over 35 years, a singer/keyboard player, an Emcee and finally an outstanding Master of Ceremonies and Deejay. Mike creates a great atmosphere for dancing. We have used his services in the past and have never been disappointed!

Note that availability of the last seating is extremely limited.



## *A New Year's Eve 2010*

**Saturday, December 31, 2011**

### *Mors-d'oeuvres*

#### **Maine Lobster Quiche, Truffle Hollandaise**

A flaky pie crust, filled with a savory custard with Maine Lobster, eggs, cream, shallots and Gruyère cheese with a black truffle Hollandaise sauce.

#### **Artichaut l'Alouette**

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

#### **Escargot Champignons, Maitre d'Hotel**

Snails served in mushroom caps with a blend of garlic, shallots, fine herbs and sweet butter.

#### **Lobster Bisque**

A rich lobster bisque, flavored with Dry Sack sherry, tarragon and crusted with puff pastry.

### *Salade*

#### **Chez François Holiday Salad**

Mixed field greens, tossed with a champagne sweet and sour vinaigrette, served with dried cranberry, spicy walnuts and onion.

### *Entrees*

#### **King Salmon, Baby Shitake Mushrooms**

Char-grilled king salmon, served on a bed of Napa cabbage with a petite shiitake mushroom truffle butter sauce.

#### **Roast Rack of Lamb, Pistachio Herb Crust**

Roasted Australian rack of lamb, topped with a pistachio herb crust, served over roasted red tomatoes, braised cipollini onions, plump raisins and a potato mousseline with sauce au natural.

#### **Filet Mignon, Stilton Cheese**

Center cut filet mignon, grilled, topped with Stilton Blue cheese, garnished with a cheese crisp and a potato galette, served with a ruby port wine sauce.

### *Dessert*

#### **Chocolate Marzipan Mousse Torte**

A chocolate mousse torte, layered with white genoise cake, chocolate mousse and chocolate ganache. Garnished with mixed fruit and crème anglaise.

CHEZ  
FRANÇOIS

555 Main Street  
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*Fall 2011*



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