



CHEZ FRANÇOIS Restaurant

Spring 2012

Volume 25 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,

Thank you for your patronage this past year. We feel blessed to have you as our guest and we look forward to continued success this coming year.

Fair, fair...what is all this talk about fairness? Few things are ever truly fair. It seems those who complain about fairness are the ones that don't really do anything. They never learn that you have to work hard in life, yet feel entitled to many rights they never earned. When in fact, the only right they have in America is the right of Life, Liberty and the pursuit of Happiness.

From early childhood we were taught that if you believe in an idea and work hard to execute and have faith in that idea, then you will be successful. It is easy to have an idea, but quite another to commit the time and effort on a daily basis. Inevitably, there will be negative influences along the way and those who will try to criticize, but diligence and persistence guide one through these times. Criticism is fine, as long as it's constructive and one learns and improves from it, which is what we've done for the past 25 years...always striving for improvement in the pursuit of excellence.

So if others are more successful than we are, bear in mind it is likely the result of a great deal of time and devotion towards a solid concept and often of great sacrifice too. The divisiveness that grips our nation is *not* healthy. At this establishment, we don't see it in terms of the 1% or 95% and proudly serve all hard-working people of any race, creed, denomination and especially the military who protect us from the haters around the world.

Night in and night out we provide a dining experience that we feel is unmatched in Northeast Ohio and beyond and we look forward to serving you in 2012.

Bon Apetit,

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

Sawmill Creek
(419) 433-3800
www.sawmillcreek.com

Lake Breeze Inn
(866) 870-1498

5 Corners B&B
(440) 984-3084
5cornersbnb.com

Cottages
at the Water's Edge
(440) 967-9480

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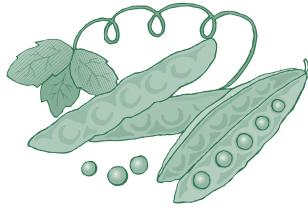
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See Challenges as Stepping Stones, Not Obstacles



The Chef's Garden is a family farm that grows, packages and ships the highest quality, safest and most flavorful specialty vegetables and herbs directly to the best chefs in the world. The Jones Family has provided Chez François with their outstanding vegetables for 25 years and are very much a part of our success

Thirty years ago, The Chef's Garden would have raised no eyebrows. Farmer Bob Jones and his sons Bobby and Lee grew soybeans and corn, just like their neighbors in Huron, Ohio, a small town west of Cleveland and two miles from Lake Erie. But in 1983 a crop failure forced them into bankruptcy and beyond. They lost the farm and had to sell everything, down to the family car.

But at a moment when other farmers would have given up and moved to the city, the Jones family made a new start with land they managed to lease (across the road from their old land). They saw this challenge as stepping stones, not obstacles. They decided to give up conventional farming and explore new farming methods.

Early on their efforts took a sharp turn when a local chef asked them for squash blossoms. These were virtually unknown in the commercial market at the time and the Jones' discovered that squash blossoms were not the only exotic crop to interest chefs. They decided to listen to chefs and hear what they wanted.

This led the family to tiny microgreens, infant versions of herbs and lettuces, intense in flavor and with beautifully dramatic colors and shapes. Chefs went wild over these, which clinched it for the Jones'. They gave up conventional agriculture altogether in order to become a resource for chefs and produce exclusively for their needs. In the process, they completely reinvented their family farm.

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

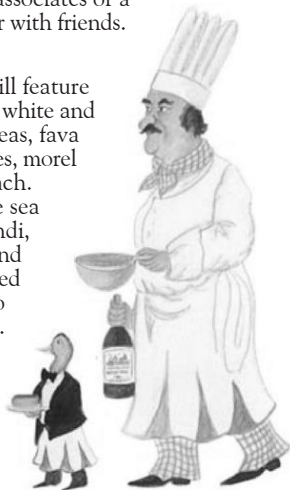
Dover Sole, à la Véronique	\$42.95
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.	
Saumon au Raifort, Maitre d'hôtel	\$30.95
Seared filet of Atlantic Salmon topped with fresh horseradish crust and an herb butter sauce.	
Assiette de Coquillage au Basilic	\$32.95
A medley 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 naturel.	
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.	

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 \$28.95

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

Special Events

Upstairs at Touché and the Parisian Room

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 Saturday, March, 17, 2012

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 **\$28.95**. 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.

Or

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

Kentucky Derby Party Saturday, May 5, 2012 - 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 Kentucky small-batch Bourbons. In addition Chef John D'Amico will feature a three-course "Derby" menu for **\$28.95**. So, put your derby hat on and join us for a fun event. This will be our third annual Kentucky Derby Party and sold out early last Spring. If you are interested, call soon.



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.

An Italian Wine Dinner

featuring **Castello di Ama**
of Tuscany

with Wine Ambassador Nicola Massa

Thursday, March 8, 2012 6:30 pm

Join us as we taste the critically acclaimed wines of Castello di Ama.

"A place of cultic importance in the wine world. We Italians often complain that we do not have our own Chateaux Margaux, our Romanée Conti, our Opus One. But we are wrong, for we do have here in Italy some wine "houses" that are something better, something beyond the normal cellar. Relatively few, perhaps, but true domains of Bacchus where everything is utterly flawless, where time assumes the feel of history, the memory of timeless impressions, the quintessential ingredient in the evolution of wine. Castello di Ama is one of those places where one encounters the Platonic absolutes..."- Carlo Cambi - Il Buon Vino - Ist. Geografico De Agostini - 2005

Ama is small hamlet nestled among gentle hills, in the commune of Gaiole in Chianti, in the province of Siena. At 500 metres' elevation, it lies in the heart of the Chianti Classico storico zone, where vineyards and olive groves and woods weave intricate intersecting patterns among themselves. The winery, begun in 1972 as a result of the love of four families from Rome, currently comprises some 250 hectares, of which 90 are in vines and 40 in olives trees, growing at an average altitude of 480 metres. The winery standard-bearer is "Castello di Ama," a wine produced by a rigorous selection of sangiovese grapes from the most outstanding vineyard parcels.

Beginning in 1978 Castello di Ama started three single vineyard projects highlighting wines produced from their best vineyards. These wines are not produced every year, but only in exceptional vintages and in limited quantities.

We will feature these rare wines at this dinner.



Peppered Yellow Fin Tuna Salad, Lemon Vinaigrette Dressing
A cold salad of thinly sliced seared Yellow fin tuna, served on a bed of tomato and sweet basil relish, finished with petit arugula salad sensation tossed with lemon vinaigrette dressing, aged Pecorino Romano cheese.

Prosecco Superiore "Brut", Borgoluce, Valdobbiadene DOCG, Veneto, Italy, NV

Georges Bank Cod Filet Tuscan Root Vegetable Broth

Sautéed cod filet topped with pesto basil over a white bean and a jardinière of root vegetables, topped with a fennel broth enriched with pesto and parmesan cheese.

Rosato, Castello di Ama, Tuscany, Italy, 2010

Oxtail Raviolis, Truffle Butter Sauce

Raviolis filled with oxtail, garnished with wild mushrooms, flavored with a White Alba Truffle butter sauce, with shaved aged Parmigiano-Reggiano cheese.

Il Chiuso, Castello di Ama, Tuscany, Italy, 2010

Roasted Australian Lamb Chop, Roasted Tomato Provençal Herb Crust

Roasted Australian lamb chop, topped with a roasted tomato herb crust, sauced with roasted red tomatoes, braised cipollini onions, pancetta bacon and plump raisins, lamb glace de viande.

Chianti "Classico", Castello di Ama, Tuscany, Italy, 2007

Veal Cochella, à la Périgourdine

Roulade of veal stuffed with veal forcemeat wrapped in applewood smoked bacon, served over herb risotto, topped with sauce Périgieuse.

L'Apparita, Castello di Ama, Tuscany, Italy, 2006

Vigneto La Casuccia, Castello di Ama, Tuscany, Italy, 2007

Vigneto Bellavista, Castello di Ama, Tuscany, Italy, 2007

Fig & Bartlett Pear Fruit Tart,

Madagascar French Vanilla Bean Ice Cream

filled with seasonal figs and Bartlett pears, topped with egg custard with an apricot glaze, served with French vanilla bean ice cream and a pear coulis.

Vinsanto, Castello di Ama, Tuscany, Italy, 2006

*\$100 per person
Tax & Gratuity not included*



An Easter Celebration

Sunday, April 8, 2012 • 1:00-7:00 PM

EASTER: THE GODDESS OF SPRING

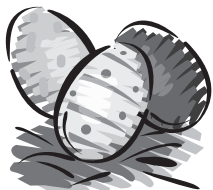
The name of this festival, shows its heathen origin. "Easter" is derived from Eastre, or Eostre, the Anglo-Saxon Goddess of spring and dawn. There also is some historical connection between the words "Easter" and "East," where the sun rises. The festival of Eostre was celebrated on the day of the Vernal 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
Puréed seasonal roasted tomato soup, topped with English Stilton and micro greens.

Soup a L'Oignon Gratiné
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 glace, 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.

\$54.95 per person *Tax & Gratuity not included*

"My father taught me that wine is an incredible combination of art, science and nature. I learned after he died that wine holds a special place for celebration, love and life." - Susie Selby



A Sonoma Wine Dinner
with Winemaker **Susie Selby**
of **Selby Winery**

Thursday, April 19, 2012 • 6:30 pm

We are excited to have winemaker Susie Selby co-host this dinner featuring wines from her winery. Founded with her father in 1990 in The Russian River Valley, this Winery has slowly evolved into other AVA districts of the Sonoma Valley. Selby wines focus on the fruit, therefore they favor

traditional minimalist principles of winemaking that yield elegant, sophisticated and accessible wines you can enjoy without lengthy cellaring. We will taste eight wines from this award winning winery.

Their Russian River Valley vineyards are situated on low hills on either side of the river. The vineyards are often cloaked in cool fog, which provides Chardonnay with delicious lemony fruit and Pinot Noir with blackberry-like flavors. They also obtain Syrah, Petit Sirah and Cabernet Sauvignon from the Russian River American Viticultural Area (AVA).

Alexander Valley is the northernmost AVA in Sonoma County. It begins just south of Mendocino County as the Russian River courses through a steep gorge and later empties into the floor of Alexander Valley. These vineyards yield intense, opulent Cabernet Sauvignon typified by soft tannins and notes of chocolate. They also harvest Cabernet Franc, Merlot, Syrah and Zinfandel here, each of which tends to be intense, extracted and delicious.

Though there may be only a 600-foot ridge separating Alexander Valley from Dry Creek Valley to the west, this AVA is virtually synonymous with Zinfandel, while Alexander Valley is more frequently associated with Cabernet Sauvignon.

Chilled Cold Water Petit Shrimp, Brunoise of Melon & Avocado
Petit shrimp flavored with a light citrus vinaigrette dressing served with a brunoise of seasonal melons and avocado flavored with a sweet and sour Serrano pepper chutney and citrus glaze, radish curl.
Sauvignon Blanc, Selby, Sonoma County, 2010

Costa Rican Red King Fish, English Pea Purée
Seared king fish topped with Montrachet goat cheese and herb butter served over an English pea purée.
Chardonnay, Selby, Russian River Valley, 2009

Braised Squab Ballantine, Cherry & Prosciutto de Parma Ham, Cherry Glace de Viande
Stuffed New York squab stuffed with a cherry, pork and fine herb forcemeat wrapped in Prosciutto ham, finished with a yam purée and cherry glace de viande.
Pinot Noir "Calegari Vineyard", Selby, Russian River Valley, 2009

Seared Domestic Lamb Loin, Heirloom Tomato Provençale
Seared lamb loin with herbes de Provence, thinly sliced on a baked heirloom roasted tomato lamb reduction, micro chervil.
Cabernet Sauvignon, Selby, Sonoma County, 2007

Roasted Venison Loin, Scalloped Celery Root, Petit Shiitake Mushroom Venison Jus
Slowly cooked celery root with braised sweet onions and fine herbs topped with roasted venison loin, finished with a petit shiitake mushrooms and caramelized shallot glaze.
Zinfandel "Old Vines", Selby, Sonoma County, 2007
Zinfandel "Bobcat", Selby, Sonoma County, 2008

Aux Paires, Stilton
Poached Bartlett pear served with English Stilton cheese and an almond cookie with French vanilla bean ice cream with a pear glaze.
Gewurztraminer "Late Harvest", Selby, Sonoma County, 2010



\$90 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 6, 2012

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

Join us for our ninth 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 with a focus on the outstanding 2009 vintage and a few gems from the 2008 vintage.

The dinner portion this event will focus on one wine from seven appellations throughout Bordeaux.

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, pate, saucisson and prosciutto ham served with roasted tomatoes, grilled artichokes, olives and shaved Comté cheese

Cream of English Pea Soup, Sautéed Shrimp & Bay Scallops, Montrachet Goat Cheese
Purée of spring English pea soup served with sautéed shrimp and bay scallops salad mixed with salad sensation and pea tendrils, Montrachet goat cheese and mascarpone topping, shrimp crackling.
Blanc De Valandraud N2, Château Valandraud, St. Emilion, 2010

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 Petit-Village, Pomerol, 2006
Château les Asterie, St. Emilion, 2006

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 La Croix Bonis, Saint-Estèphè, 2005
Château Haut-Bages-Libéral, Pauillac, 2005

Filet de Boeuf, Roasted Spring Morel Mushrooms Périgieux Sauce & Bone Marrow

Roast tenderloin of beef, served on a root vegetable mélange lightly breaded with panko crumbs, sautéed, topped with a roasted spring morel mushroom Périgieux sauce, garnished with roasted bone marrow.
Château Ducru Beaucaillon, St-Julien, 2006
Château D'Issan, Margaux, 2008

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 Bastor Lamontagne, Sauternes, 2007

\$135 per person
Tax & Gratuity not included



A Mother's Day Celebration

Sunday, May 13, 2012 • 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

Sautéed Chilean Sea Bass, Mango and Papaya Chutney

Chilean sea bass filet served over a hazelnut sweet potato mousseline, sauced with a mango and papaya chutney topped with an herb butter sauce, sweet potato frills.

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.

\$54.95 per person

Tax & Gratuity not included

“Ray Duncan and his four sons founded Twomey Cellars in 1999 with the same philosophy that Ray and Justin Meyer established for Silver Oak: create food-friendly wine that is deliciously drinkable upon release.”



*Napa/Sonoma
Valley Wine Dinner*
with Silver Oak
and Twomey Cellars
Thursday, May 17, 2012 -
6:45 pm

SILVER OAK

Join us as we taste the wines of Silver Oak Cellars and Twomey Cellars.

When Raymond T. Duncan first visited the Napa Valley in the late 1960s, he was taken by the region's rugged beauty. He was also wise enough to understand the potential of the fledgling wine industry. He began to buy land in both Napa and Alexander Valleys with the goal of planting vineyards. But with his home and business in Colorado and no viticulture expertise of his own, Ray approached Justin Meyer, whom he'd met through mutual friends and asked him to plant and manage the vineyards. Then a winemaker for Christian Brothers, Meyer agreed with one condition: in addition to managing the vineyards, he wanted to create a winery that would forever raise the standards of California wine. The year was 1972, and Silver Oak Cellars was begun.

At Twomey, they combine their winemaking experience with a spirit of innovation, enabling them to work with varietals other than Cabernet Sauvignon. After decades of making Silver Oak Cabernet Sauvignon, they took their experience and resources and poured them into making handcrafted Merlot, Pinot Noir and Sauvignon Blanc. Twomey was founded with the same philosophy that has guided Silver Oak since 1972: make food-friendly wines that are deliciously drinkable upon release. With two wineries, one in Calistoga devoted to Merlot and one in Russian River designed for Pinot Noir and Sauvignon Blanc, they are able to work small, focus on quality and carry out their mission of making handcrafted wines.

TWOMEY

**Seared George's Bank Sea Scallop & Montrachet Goat Cheese Medallion,
Citrus Almond Glaze**

*Seared George's Bank sea scallop topped with goat cheese and a citrus compote of orange, grapefruit and Meyers lemon and toasted almond glaze, garnished with a fleur-de-lis.
Sauvignon Blanc, Twomey, Napa Valley, 2010*

Chilean Sea Bass & Olive Tapenade, Roasted Root Vegetable Broth

*Chilean sea bass topped with an olive tapenade served on a bed of roasted fennel, carrots, celery root, and parsnips topped with a rich roasted root vegetable broth.
Pinot Noir, Twomey, Sonoma Coast, 2009
Pinot Noir, Twomey, Russian River Valley, 2009*

Char-Grilled Hudson Valley Quail Breast, Eggplant & Tomato Provençale

*Hudson Valley quail breast seasoned with fine herbs, grilled, sauced with a Provençale and pancetta glaze de viande.
Pinot Noir, Twomey, Anderson Valley, 2009
Pinot Noir "Bien Nacido Vineyard", Twomey, Santa Maria Valley, 2009*

Seared New York Rohan Duck Breast, Cream Roquefort Polenta, Duck Jus

*Corn fed Hybrid Mallard, Muscovy and Peking duck breast from upstate New York, seared with pepper and fine herbs of rosemary, chervil and oregano with creamy Roquefort polenta and duck glaze de viande.
Merlot, Twomey, Napa Valley, 2007*

Roasted Texas Wagyu Strip Loin, Morel Mushroom Cabernet Sauvignon Wine Sauce

*Grass and grain fed Texas Wagyu strip loin roasted, with sage, thyme and pepper, with a brunoise of spring wild mushrooms, morel mushroom Cabernet Sauvignon wine sauce.
Cabernet Sauvignon, Silver Oak, Napa Valley, 2007
Cabernet Sauvignon, Silver Oak, Alexander Valley, 2007*

St Anglé Cheese, Apple, Pear & Raisin Chutney

A wedge of St Anglé cheese garnished with an almond Florentine cookie with almond fig cake dates and an apple, pear and raisin chutney.

*\$110 per person
Tax & Gratuity not included*

A Big Fat Greek Wine Dinner

featuring **Ktima Tselepos Winery**

and **Bouzoukist Dimitri Kantis**

Thursday, May 31, 2012 - 6:30 pm

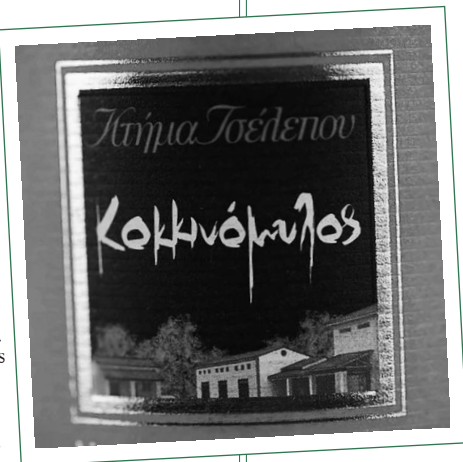
Our Greek patrons have suggested for years that we host a Greek wine dinner. To which I have said, "when the time is right." We feel the time is right with the wines of Ktima Tselepos. This winery exceeds both with international varietals and indigenous Greek varietals and this is why we feel compelled to throw a party.

Tselepos Estate is a small family business. Is was founded in 1989 by **Yiannis and Amalia Tselepos**, who planted the first cabernet sauvignon and merlot vines on the foothills of Mt. Parnon, 14km from the town of Tripolis near the ancient city of Tegea, in the heart of Arcadia.

The region was originally selected because of its perfect terroir: clay-rocky soil and cool-climate viticultural conditions which we consider essential for the production of fine wines in Greece's hot, Mediterranean climate.

Ktima Tselepos

Since 1989



Aperitif / Mezze

A selection of fine Greek savory appetizers presented by Dion Tsevdos of Chef 2 Chef Foods.
Amalila "Brut" Sparkling Wine, Perpatiarra, Greece, NV

Squid & Octopus Salad, Oregano Olive oil

A cold squid and octopus salad flavored with sun-dried tomatoes, assorted Greek olives, Feta cheese and caramelized onions with an oregano olive oil.
Moschofilero "Mantinia", Mantinia, Greece, 2008

Seared Mediterranean Bronzini, Fasolada

Seared Mediterranean Sea bass served over stewed braised fennel, tomatoes, carrots, onion, parsley, celery, cannellini and fava beans, garnished with fried chervil.

Gewurztraminer "Melissopetra", Arcadia, Greece, 2010

Spinach Strudel, Avgolemono Sauce

Baked spinach strudel with phyllo dough flavored with feta cheese, pine nuts, nutmeg, garlic, and red onions, brushed with olive oil sprinkled with toasted sesame seeds, Avgolemono sauce.

Chardonnay "Marmarias", Arcadia, Greece, 2009

Dolmathakia & Baby Heirloom Romaine Lettuce Salad, Kefalograviera Cheese

Stuffed grape leaves with Dolmathakia & tzatziki sauce, garnished with a cucumber, kalamata olive and heirloom tomato salad topped with shaved Kefalograviera cheese.

Agiorgitiko "Nemea Tselepos", Nemea, Greece, 2007

Roasted Roulade of Lamb, Ratatouille

A roulade of lamb stuffed with a lamb forcemeat flavored with Moroccan spices wrapped in cull fat seared and roasted served over stewed ratatouille.

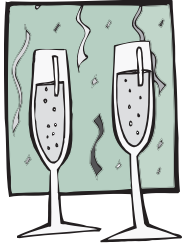
"Kokkinomylos", Tegea, Greece, 2007

Cabernet Sauvignon/Merlot, Tegea, Greece, 2007

Baklava, Madagascar Vanilla Bean Ice Cream

Baked phyllo dough with walnuts, butter, sugar, cloves, cinnamon, and honey, accompanied by vanilla bean ice cream, topped with a rich honey glaze and sprinkles of ground pistachios.

\$85 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 21, 2012. 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
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