



CHEZ FRANÇOIS Restaurant

Spring 2013

Volume 26 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,

Are you a person of *Faith*, *Fear* or *Reason*, asked the elderly gentleman? I thought about it for a while and concluded, above all, that I am a person of faith.

Do you consider yourself a person of *Faith*? Does *Faith* guide your everyday actions and emotions? Each of us is driven by *Faith* or *Fear* - one or the other- both are the same, in the sense that *Faith* or *Fear* is the expectation of an event that hasn't come to pass or a belief in something that cannot be seen or touched. A person of *Fear* lives always on the edge of insanity. A person of *Faith* lives in perpetual reward.

Faith is about believing what one has not seen. The reward of *Faith* is seeing come true what one has believed, as we at Chez François have for the past twenty-six years.

Reason never makes room for miracles, whereas *Faith* releases miracles. Comparitively, *Faith* is a sounder guide than *Reason*. *Reason* can be stretched only so far, but *Faith* has no limits. The only limit to your realization of tomorrow is the doubt to which you hold fast today.

A person of *Fear* would never have chosen to operate in the difficult and often short-lived Restaurant & Hospitality business. Similarly, a person of *Reason* could not have imagined an upscale French restaurant flourishing in the small town of Vermilion, Ohio.

With a lot of *Faith* and a minimum of *Fear* twenty-six years later our once small restaurant has grown and expanded to two levels and forty-five employees. As we have grown and become a little wiser, our purpose has remained the same: to continue to provide the premier fine-dining experience in Northeast Ohio. While much of the appeal of fine-dining seems for many to have faded, we still have *Faith* that there still has to be a place for a special occasion, a place where it has to be correct!

Our mission at Chez Francois will always be to create an upscale, unique and informative dining experience with value and without attitude. 100% of the time. **We open our twenty-seventh season Tuesday, March 12th, 2013.**

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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Catanese Classic Seafood



Jim and John Catanese have been “fishmongers” for over thirty years. From day one at Chez François they have been our seafood suppliers. Located in the Flats in Downtown Cleveland the brothers connect restaurants, retailers and fish lovers across a tri-state region to seafood from around the globe. They also contract with local fishermen buying fresh Lake Erie catches.

In addition to the fresh Lake Erie catches, the brothers bring in dozens of types of seafood from around the world, with shipments flown in daily. From Australia (*Barramundi*), Canada (*Mussels, Cod, Oysters and Smoked Fish*), Greece (*Bronzini*), Norway (*Salmon, Steelhead Trout and Wolf Fish*), Mexico (*Grouper*) and South and Central America (*Sea Bass, Mahi Mahi*).

Domestically, Alaska (*King Salmon, King Crab and Halibut*), Louisiana (*Crawfish, Tuna, Swordfish and Shrimp*), The Carolinas (*Shrimp*), Florida Keys (*Hog Snapper*).

Maryland (*Soft Shell Crab*), Mid-Atlantic (*Sea Bass*), Boston (*Lobster, Scallops, Sole, Cod*) and from the Northeast and Northwest (*Cold Water Oysters*).

We have great faith that the Catanese brothers will continue to deliver the best quality and freshest seafood the world has to offer.

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

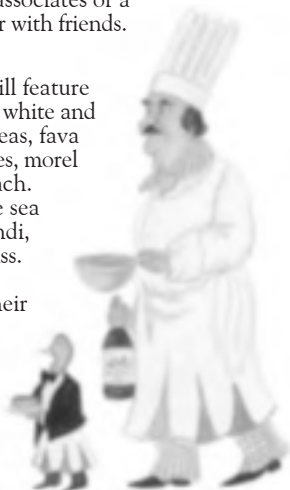
Dover Sole, à la Véronique	\$42.95
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.	
Saumon au Raifort, Maitre d'hôtel	\$32.95
Seared filet of Atlantic Salmon topped with fresh horseradish crust and an herb butter sauce.	
Maine Lobster Raviolis, Truffle Butter Sauce	\$36.95
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	\$34.95
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	\$32.95
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.	
Suprême de Volaille aux Noisettes et aux Crustacés	\$32.95
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	\$39.95
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	\$38.95
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	\$39.95
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 and wild striped bass. Farm-raised spring rabbit, lamb and duck also find their way on this menu.

A sample menu is shown on the right:



Amuse Bouche *Seasonal Amuse Bouche*

Citrus-Cured Atlantic 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, 2009

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, 2010

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, 2009

Fromage du Jour

Imported French cheeses du jour, with dates, membrillo, almond/fig cake and fruit bread.
Supplemental Charge \$10.95

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, Graham's, 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.

Pommes Frites, Poutine - \$8.95

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

Touch 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 Fran ois 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 Fran ois

Selected Vanilla Bean Ice Cream

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

Chez Fran ois Pre-fixed menu \$29.95

*Available only in the Touch 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 Weekend Celebration

Thursday - Sunday, March 14-17, 2013

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 **\$29.95**. 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 4, 2013 - 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 **\$29.95**. 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.

Wine Dinners

Upstairs at Touché and the Parisian Room

Chablis: The Essence of Chardonnay

A Burgundy Wine Dinner with winemaker

Julian Brocard of Jean-Marc Brocard

Thursday, March, 7, 2013

\$60 per person - Tax & Gratuity Not Included

Marc says, "The truth of wine lies in the soil where it has grown. The technique is an important factor in the wine growing, but it is only an aid, the wine is essentially the product of its soil." also " The soil of Chablis is exceptional and cannot be found anywhere in the world ; therefore I am a hard believer of the future of Chablis even for the next Millennium."



Cream of English Pea Soup, Dungeness Crabmeat & Goat Cheese

Sauvignon "Saint Bris" 2011

Chardonnay "Kimmeridgian" 2011

Citrus Cured Norwegian Steelhead Trout, Melon Brunoise & Ginger Emulsion

Chablis Premier Cru Montmains 2010

Vau de Vey 2010

Mont de Milieu 2010

Norwegian Wolf Fish, Cumin-Scented Savoy Slaw

Chablis Grand Cru Valmur 2009

Chablis Grand Cru Les Clos 2010

St Angel Triple Cream Cheese, Rhubarb & Apple Chutney

Aperitifs, Digestifs & Small Plates

Thursday, May 16, 2013 - 7:00 pm

\$40 per person - Tax & Gratuity Not Included

If you have never been part of the "Third Thursdays in Vermilion", then you do not know what you have been missing. Every "Third Thursday" from May thru September the Main street area of Vermilion is inundated with local musicians of all kinds. Folk singers to barber shop quartets to up and coming bands perform from 6:00 pm to sunset. We thought it might be fun to feature a cocktail party during the event.

**HAUS
ALPENZ**

Join us as we explore the land of Aperitifs and Digestives. Minnesota-based importer Eric Seed has been likened to "the Indiana Jones of lost spirits" for hunting down rare and obscure bottlings from around the world and introducing them to America, which in turn is spurring a revival of all-but-forgotten drinks. An aperitif is an alcoholic beverage usually served before a meal to stimulate the appetite. A digestif is an alcoholic beverage served after a meal, in theory, to aid digestion.

Seed's company Haus Alpenz credo is to preserve and enhance the appreciation of distinctive and authentic tastes. Seed is a spirits preservationist, saving from extinction many endangered tinctures. The Haus Portfolio reads like a Who's Who of cocktail curiosities.

We will taste eight aperitif and two digestifs from France and Italy as well as a series of light appetizers to compliment these beverages.

Featured Botanicals include; Cocchi Vermouth di Torino, Cocchi Americano, Bonal Gentiane-Quina, Cocchi Barolo Chinato, Cardamaro Vino Amaro, Rabarbaro Zucca Amaro, Velvet Falernum, Byrrh Grand Quinquina, Salers Gentiane Aperitif Liqueur.

A French/Italian Wine Dinner

With *The Sorting Table*

Thursday, March 14, 2013 6:30 pm

Please join us as we feature a French/Italian wine dinner with The Sorting Table. Jamie Adams, Managing Director of this world class import company will co-host this dinner. Dinner will feature nine wines from Italy and France and one mystery wine from parts unknown.

The Sorting Table Imports was founded in 2006 by a group of wine industry professionals who were concerned that the companies they were working for began emphasizing the large conglomerate wineries and abandoning the small boutiques wineries. The Sorting Table begins by selecting hand-crafted wines made by exemplary producers in their respective appellations, ensuring only the finest quality

The foundation of The Sorting Table is it's strong portfolio. All of the company's client wineries are considered archetypes or benchmarks for their respective appellations. These are world-famous, terroir-driven, boutique wineries that own or manage vineyards and control every step of the winemaking process.



**Cream of English Pea Soup,
Dungeness Crabmeat & Goat Cheese**
A purée of English pea and cream garnished with spring Dungeness crabmeat and a Montrachet goat cheese quenelle.
Sancerre, **Domaine du Pré Semelé, Loire Valley, France, 2011**
Sauvignon Blanc "Lahn", **Stt Michael-Eppan, Alto Adige, Italy, 2011**

Sautéed Louisiana Red Fish, Citrus Mélange
Lightly-breaded Louisiana red fish with toasted hazelnuts, served over a warm mélange of clementine's, grapefruit, lemon and lime segments, herb butter sauce.
Pinot Gris, Zind Hambrecht, Alsace, France, 2011

Roasted Moulard Duck Breast, Cherry Glace de Viande
A seared and lightly-peppered Moulard duck breast, served over a roasted butternut squash puree, cherry duck glace de viande.
Pinot Noir "Mystery Wine", 2010
Volnay "Santenot" Domaine Roblet-Monnot, Burgundy, France, 2010

Roasted Cervena Venison Loin, Chanterelle Mushroom Venison Jus
Roasted venison loin, celery root mousseline, finished with a venison and seasonal chanterelle mushroom and caramelized shallot venison glace de viande.
Chateaufuef du Pape "Signature", Domaine La Barroche, Sothern Rhône Valley, France, 2009
Valpolicella Classico Superiore, Marchesi Fumanelli, Veneto, Italy, 2010

A Trio of AOC Cheese, Dates & Almond Fig Cake
A selection of three cheeses, Comté, Morbier and St. Angel, dates and almond fig cake.
Barolo "Serralunga D'alba", Giovanni Rosso, Piedomont, Italy, 2008
Croze-Hermitage "Vin Rare", Dauvergne-Ranviner, Northern Rhône Valley, France, 2009

Fig & Bartlett Pear Fruit Tart, Madagascar French Vanilla Bean Ice Cream
A frangipane tart-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

\$95 per person Tax & Gratuity not included



An Easter Celebration

Sunday, March 31, 2013 • 1:00-7:00 PM

Have you ever wondered why Easter Sunday can fall anywhere between March 22 and April 25? And why do Eastern Orthodox churches celebrate Easter on a different day than Western churches? These are all good questions with answers that require a bit of explanation. In fact, there are as many misunderstandings about the calculation of Easter dates, as there are reasons for the confusion. What follows is an attempt to clear up at least some of the confusion.

At the heart of the matter lies a very simple explanation. The early church fathers wished to keep the observance of Easter in correlation to the Jewish Passover. Because the death, burial, and resurrection of Jesus Christ happened after the Passover, they wanted Easter to always be celebrated subsequent to the Passover. And, since the Jewish holiday calendar is based on solar and lunar cycles, each feast day is movable, with dates shifting from year to year. Now, from here the explanation grows more complicated.

Today in Western Christianity, Easter is always celebrated on the Sunday immediately following the Paschal Full Moon date of the year. I had previously, and somewhat erroneously stated that "Easter is always celebrated on the Sunday immediately following the first full moon after the vernal (spring) equinox." This statement was true prior to 325 A.D., however, over the course of history (beginning in 325 A.D. with the Council of Nicea) the Western Church decided to establish a more standardized system for determining the date of Easter.

In actuality, the date of the Paschal Full Moon is determined from historical tables and has no correspondence to lunar events.

As astronomers were able to approximate the dates of all the full moons in future years, the Western Christian Church used these calculations to establish a table of Ecclesiastical Full Moon dates. These dates would determine the Holy Days on the Ecclesiastical calendar.



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 fleur-de-lis.

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

Chilean Sea Bass Filet, Bouillabaisse
Sautéed Chilean sea bass 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.

Roasted Airline Breast of Young Chicken, Lobster & Wild Mushrooms
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 white beans, topped with duck confit and a tawny port wine sauce, garnished with spring vegetables.

Desserts

Belgium Chocolate Mousse Dome, Seasonal Berries & Berry Coulis
Chocolate mousse dome, garnished with seasonal berries, hazelnut Florentine cookie and a seasonal berry coulis.

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

\$56.95 per person Tax & Gratuity not included



A Spanish Wine Dinner a Study of Spain with European Cellars

Thursday, April 18, 2013 • 6:30 pm

European Cellars was founded by Eric Solomon in 1989 when he said goodbye corporate life and opened European Cellars. For the first five years he imported exclusively French wines, with an emphasis on the south. Five years later he discovered Spanish wines and has never looked back. As an importer, his philosophy has always been to import wines that speak distinctly of "a particular place", that their expression is one of that particular locale, unobscured by winemaking interventions and sometimes enhanced by them. They respect the historical, embracing and championing indigenous varieties and the land upon which they are grown and nurtured.

"It's hard to believe Eric Solomon only started his import company in 1989, after having worked for the Heublein wine division. Solomon has a great talent for ferreting out spectacular wines from France and Spain. In France, his treasures tend to emerge from the Rhône Valley and Languedoc-Roussillon. In Spain, he is proving to be serious competition to the leading American importer of high quality Spanish wines, Jorge Ordóñez's Fine Estates from Spain. Solomon's wife, Daphne Glorian, is the owner of Clos Erasmus, one of the superstars of Priorat. Solomon's wines are intense expressions of terroir, and are frequently bottled unfiltered and unfiltered. The quality of his selections is remarkable. Moreover, this is also a fine source of outstanding wine values." - Robert M. Parker Jr. 2002

Jamón Ibérico & Spanish Olives

A cold meat plate with Jamón Ibérico, served with olives & crostini.

Cava, Gramona "Gran Cuvè", Penedes, 2008

Piquillo Pepper, Dungeness Crabmeat, Cilantro & Chervil Green Sauce

Warm Piquillo pepper-stuffed with Washington State Dungeness crabmeat, flavored with fine herbs and seasonings, finished with a cilantro & chervil green sauce.

Albariño, Pazo Seniorans, Rias Baixas, 2011

Rioja Blanco, Bodegas Izadi, Rioja Alavesa, 2010

Priorat Blanco, Mas d'En Compte, Priorat, 2009

Seared Diver Sea Scallop, Serrano Ham Cornet, Spring Leeks, Sherry Glaze
Seared Maine sea scallop, served on a bed of sautéed spring onions and leeks, flavored with Serrano ham and pimentos, topped with a Serrano ham cornet and finished with honey and sherry glaze.

Creta Roble, Ribera del Duero, 2010

Rioja "Reserva", Bodegas Izadi, Rioja Alavesa, 2006

Rioja "Predicador", Bodegas Contador, Rioja Alavesa, 2008

Suckling Pig's Cheeks, Potato Cream, Rosemary & Serrano Ham Glace

Slowly-cooked pig's cheeks, simmered in a rosemary, Serrano ham, onion, garlic and fine herb Rioja wine stock reduction, mousseline potatoes and Serrano ham crackling.

Capçanes "Mas Donis" Barrica, Montsant, 2009

Bodegas Mas Alta "Artigas", Priorat, 2010

Castano "Hecula" Monastrell, Yecla, 2010

Basque Lamb Stew, Buttered Cannellini Beans

A traditional lamb stew, using roasted lamb shoulder with garlic, pearl onions, Piquillo peppers, heirloom potatoes, and smoked paprika, simmered in a Alavan Rioja red wine, with buttered cannellini beans.

Goat Cheese, Spiced Almond Brittle, Peach & Jumilla Viognier Chutney

Caramelized Spanish goat cheese with sugar crystals, spiced almond brittle and peach chutney.

Pedro Ximénez, Alvear, Jerez, Spain, 2007

\$95 per person Tax & Gratuity not included



89 per cent of Bordeaux wines are red; 11 per cent are white. There are 60 appellations of Bordeaux wine. Almost all Bordeaux's blended. The Bordeaux region is made up of five main districts : Medoc, St Emilion, Pomerol, Graves, and Sauternes.

A Bordeaux Wine Dinner

with **Monsieur Dan Greathouse**

Sunday, May 5, 2013

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

Join us for our tenth 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. The dinner portion of this event will focus on one wine from seven appellations throughout Bordeaux.

Diners will have the opportunity to taste eighteen wines from Bordeaux plus an additional 2 of the highest rated wines of the 2009 vintage **Château Le Dome of St-Emilion** and **Château Pichon-Longueville Baron of the Pauillac**.

Bordeaux is one of the most important wine producing regions in the world. One third of the good quality wine in France comes from Bordeaux. Bordeaux is comprised of fifty-seven appellations, about 9,000 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 whereas Merlot brings softness and suppleness. Merlot is the most planted grape in Bordeaux, covering 50% of the wine region. White wines are produced mostly from Sauvignon Blanc and Sémillon, and sometimes also with Muscadelle.



Pre-Dinner wine tasting.

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

Goat Cheese Raviolis, Louisiana Gulf Shrimp, Cream Pea Purée
Montrachet goat cheese raviolis with sautéed baby Louisiana shrimp, cream pea purée with pea tendrils and shrimp crackling.
Château Carbonnieux "Blanc", Pessac-Leognan, 2009

Duck Confit, Spring Morel Mushroom Brunoise & Truffle Broth
A brunoise of spring morel mushroom, topped with braised duck confit, shaved and aged Parmigiano-Reggiano cheese, finished with a rich duck and truffle broth.
Château Fleur Cardinale, St-Emilion, 2007
Château Fayat, Pomerol, 2009
Château d'Agassac, Haut-Medoc 2008

Cervena Venison Chop, Mountain Huckleberry Glace de Viande
Roasted Cervena venison chop, sunchoke mousseline, topped with a mountain huckleberry and venison glace de viande, fried sunchoke curls.
Château Giscours, Margaux, 2009
Château du Glana, St-Julien, 2009
Château les Tourelles de Longueville, Pauillac 2009

Roasted Teres Major American Kobe Beef, Morel Mushrooms, Périgieux Sauce
Mishima Ranch Kobe beef teres major, served on a root vegetable mélange, spring morel mushroom, Périgieux sauce and roasted bone marrow, Kobe beef crackling.
Château Ormes de Pez, St-Estephe 2009
Supplemental Tasting \$16.00/Per Wine 1.5oz pour
Château Le Dome, St-Emilion 2009
Château Pichon-Longueville Baron, Pauillac 2009

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 strawberry Rhubarb, apple, and raisin chutney.
Lions de Suduiraut, Sauternes, 2009

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

"When you are a mother, you are never really alone in your thoughts. A mother always has to think twice, once for herself and once for her child."
 ~ Sophia Loren, Women and Beauty



A Mother's Day Celebration

Sunday, May 12, 2013 • 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 fleuron.

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

George's Bank Cod, Hazelnut Herb Crust, Mango and Papaya Chutney

George's Bank cod filet topped with a hazelnut herb crust, sweet potato mousseline, sauced with a mango and papaya chutney topped, sweet potato frills.

Roasted French Breast of Chicken, Coq au Vin

A roasted French breast of chicken, with a traditional bacon and onion red wine sauce, Bhutanese red rice.

Roast Loin of Breckenridge Lamb, Lamb Glace de Viande

Roasted loin of Colorado lamb served over quinoa with stewed root vegetables topped with a Pancetta bacon lamb glace de viande, radish curl.

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.

\$56.95 per person

Tax & Gratuity not included

"I try to make good tasting wine that will age well. While everyone else seems to believe in doing minimal manipulation with the goal of letting the vineyard site speak, I find that since grapes do not walk off the vines and into the winery, we must actually do something with the grapes and wine along the way from time to time." - Fred Scherrer



*A Sonoma Valley
Wine Dinner*
with Fred Scherrer
of Scherrer Vineyards
Thursday, May 23, 2013 - 6:45 pm

Join us as we welcome Mr. Fred Scherrer to Vermilion. Fred is the Proprietor and Winemaker of Scherrer Vineyards. This dinner will feature a Pinot Noir Perspective flight matching Scherrer Vineyards Russian River Valley Pinot Noir with Brewer-Clifton St. Rita Hills Pinot Noir from the Central Coast of California and Soter Vineyards Pinot Noir from the Willamette Valley of Oregon. We will also feature a Cabernet Sauvignon flight from the Scherrer Vineyards "Library" as well as their famous "Old and Mature Vine" Zinfandel.

Fred Scherrer grew up in Alexander Valley where his father was a grape grower who sold his grapes to wineries throughout the Sonoma Valley. From a teenager Fred always knew that he would one day own his own winery, but he knew that "you do what you have to do in order to do what you want to do".

In the mid-1970's, due to a normal teenage interest in alcoholic beverages, Fred's family allowed him to make some wine from the family vineyard and beer at home (under adult supervision, of course). This led to a UC Davis degree as well as concurrent work at a local winery doing the dirtiest and the most menial jobs. He followed with stints at Duxoup Wine Works, Greenwood Ridge Vineyards and finally with Dehlinger Winery, until opening his own winery in 1991. Scherrer Winery is small, producing 4000 to 5000 cases per year.

Herb-Topped Black Cod, Cumin-Scented Savoy Slaw

Poached black cod filet topped with a fresh herb topping of parsley, chervil, thyme and cilantro, garnished with a cumin-scented savory cabbage tossed with carrots, Bermuda onions, apples, pancetta bacon with an apple cider vinaigrette.

Chardonnay "Scherrer Vineyard", Scherrer Vineyards, Russian River Valley, 2009

Norwegian Steelhead Trout, Shiitake Mushroom Leek Ragout

Char-grilled Norwegian steelhead trout, shiitake mushroom, smoked bacon and leek, mirepoix ragout, Pinot Noir fish fumé glace de viande.

Pinot Noir "Russian River Valley", Scherrer Vineyards, Sonoma Valley, California, 2008

Pinot Noir "Mount Carmel", Brewer Clifton, St. Rita Hills, California, 2010

Pinot Noir "North Valley", Soter Vineyards, Willamette Valley, Oregon, 2009

American Kobe Beef Skirt Steak, Seasonal Wild Mushroom & Bacon Lardoons Glace

Stewed Farro with wild mushrooms and bacon lardoons timbale, topped with thinly sliced char-grilled Kobe beef skirt steak, seasonal wild mushroom & bacon glace de viande

Cabernet Sauvignon, Scherrer Vineyards, Alexander Valley, California, 2006

Cabernet Sauvignon "Library Selection", Scherrer Vineyards, Alexander Valley, California, 2005

Cabernet Sauvignon "Library Selection", Scherrer Vineyards, Alexander Valley, California, 2004

**House-Cured Duroc Pork Belly,
Cipollini Onion Glace de Viande**

Roasted Duroc pork belly simmered in a cipollini onion & Pinot Noir glace de viande.

Zinfandel, "Old and Mature Vines", Scherrer Vineyard, Alexander Valley, California, 2008

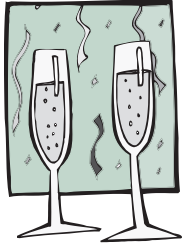
**Chocolate Mousse Dome,
Marionberry Pinot Noir Coulis**

A rich chocolate mousse dome, stuffed with brandy-soaked dark cherries, génoise cake chocolate dust and Marionberry Pinot Noir coulis.



\$95 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 20, 2013. 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

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Vermilion, Ohio 44089

Return Service Requested

www.Chezfrancois.com

440-967-0630

*Featured
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