



# CHEZ FRANÇOIS Restaurant

Spring 2014

Volume 28 Issue 1

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,

In this interesting age we now live in, where the world is literally at our fingertips, making the opportunity for true discovery so elusive, we often find ourselves in awe of the adventurous spirit that pushed our forefathers, like so many other immigrants to come to America and pursue their dreams. Having only letters from previous immigrants full of promises of opportunity, the clothes on their back, and a heart full of hope, they set off on their journey. Our forebearers chose this path knowing they might never see Europe again; they were on a one way journey to a new life they could imagine was only better and more prosperous. This journey would take them by boat from Europe, across the Atlantic, through Ellis Island, and then directly overland to Cleveland, Ohio. Then, through enterprise, diligence, faith, and pure tenacity, they worked hard not asking for assistance from their new country, but asking only for the opportunity. They held the same beliefs - that all men are created equal, endowed by their Creator with certain unalienable Rights, as Life, Liberty and the pursuit of Happiness.

These same principles guide us at Chez François as well. When a newly elected Vermilion council member asked me what he could do for Chez, we told him "nothing, just stay out of our way and let us succeed in our business". Holding to our philosophy, "If it is going to be, it is up to me."

We believe it is our responsibly to create an environment for our staff to succeed, and provide great cuisine (Zagat 29 pts.), a great atmosphere Zagat 28 pts.) and a great wine list (Wine Spectator Award of Excellence). It is up to our staff to bring these together to provide our patrons a great dining experience.

We open our twenty-eighth season Thursday, March 13th, 2014.

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

### *Boat Rides*

Lake Shore Electric Boating

440-967-4221

(see details on page 15)



Join our Facebook page for the latest weekly events and specials.

[www.facebook.com/chezfrancoisrestaurant](http://www.facebook.com/chezfrancoisrestaurant)

### *Places to Stay*

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

Captain Bell B&B  
(440) 714-5082  
[www.captainbellhouse.com](http://www.captainbellhouse.com)

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)

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

### *Inside the Issue*

Spring Menus .....Page 4,5

Touché .....Page 6

Petit Wine Dinner and Special Events .....Page 7

European Wine Dinner.....Page 8

Oregon & Washington State Wine Dinner .....Page 9

Easter Sunday Dinner .....Page 10

Bordeaux Wine Dinner .....Page 11

A Mother's Day Sunday Dinner .....Page 12

Pinot Noir Wine Dinner .....Page 13

California Wine Dinner .....Page 14

Chez Cigar Club.....Page 15



# D'ARTAGNAN®

When we opened Chez Francois in 1987 we struggled to find a great source for foie gras. It took us a few years to find D'Artagnan, but when we did, we never looked for another supplier. We have continued to grow with D'Artagnan through the years as they have added other premium products to their portfolio.

Their philosophy is simple: Before such buzz words existed, they were committed to free-range, natural production and sustainable, humane farming practices. They work only with small farms and ranches that maintain strict standards and never use antibiotics or hormones. They support these methods in order to offer the best-tasting, conscientiously-raised meat possible. They are passionate about quality from the farm to your fork, which is why their products hold pride of place in professional and home kitchens alike. From free-range, organic and heritage meats to preservative-free charcuterie, D'Artagnan continues to set the standard.

The founder, owner and visionary of D'Artagnan, Ariane Daguin was born into a world of great food. She grew up in the kitchen of the Hôtel de France, in Auch, Gascony, where her father, André Daguin, the chef-owner, established his culinary fame and was recognized with 2 Michelin Stars. The seventh generation in a line of respected chefs, he is renowned for his artistry with foie gras, duck and other Gascon specialties.

D'Artagnan's premium products greatly influenced the culinary landscape in America, since it coincided with the nation's growing interest in gourmet food. Before D'Artagnan, four-star chefs had absolutely no resource for beautiful, fresh ingredients, such as foie gras, duck, squab and quail. Once they made these and other previously difficult-to-find products readily available, a whole new era in American cooking was born.

## Hors d'oeuvres

**Soupe à 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 Beouf 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**.....\$10.95  
Chicken liver pâté with green peppercorns, hard boiled egg, red onion, caperberries, calamata olives, cornichons and crackers.

## Entrees

**Dover Sole, à la Véronique**.....\$44.95  
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.

**Saumon au Raifort, Maitre d'hôtel** .....\$34.95  
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** .....\$36.95  
Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, cold water shrimp, Maine sea scallops and asparagus spears, topped with a Normandy wine sauce with fresh dill.

**Ris de Veau Grenobloise**.....\$34.95  
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.

**Suprême de Volaille aux Noisettes et aux Crustacés**.....\$34.95  
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**.....\$36.95  
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** .....\$41.95  
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** .....\$40.95  
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.

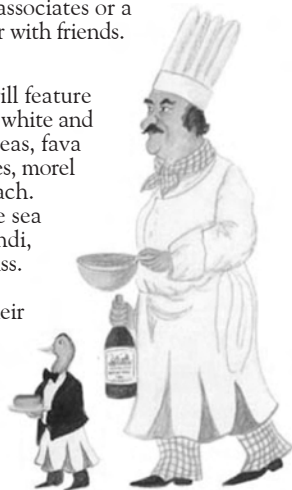
**Filet de Boeuf Wellington à la Périgourdine** .....\$41.95  
Center-cut filet mignon, grilled, wrapped in puff pastry with Hudson Valley foie gras, mushroom duxelles and black truffles with sauce Perigueux.

## *Chef John D'Amico's Signature Dinner*

Our Signature Dinner is available every day. 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 smoked fruit wood Atlantic salmon timbale, filled with a citrus-cured salmon with cucumbers, Clementine oranges, served with a crème fraîche and caviar sauce.*

**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.*

### **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.*

**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.*

We offer a \$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.**

### *Hors d'oeuvres*

#### **Jamón Prosciutto de Parma - \$16**

Thinly-sliced Prosciutto ham, marinated grilled artichokes, relishes and mixed field greens.

#### **Whisky Guéri Saumon Fumé, Condiments - \$15**

Whiskey-cured smoked salmon, capers, onions, hard boiled eggs and crostini.

#### **Martini de Crevettes - \$15**

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

#### **Fruits au Fromage en Philo - \$14**

Papaya & mango chutney with goat cheese wrapped in phyllo pastry, citrus mixed field greens.

#### **Escargots au Basilic - \$14**

Snails with seasonal wild mushrooms with a blend of sweet basil, garlic, shallots and sweet butter.

#### **Coquilles Saint Jacques à la Parisienne - \$14**

Maine Sea Scallops, served in a fish velouté sauce, with mushrooms, garlic, shallots, Dry Sack Sherry, and Parmesan Reggiano cheese, served in a sea scallop shell with duchess potatoes.

#### **Raviolis de Homard - \$15**

Egg pasta Raviolis stuffed with lobster topped with a truffle butter sauce and garnished with shaved Parmigiano-Reggiano cheese.

#### **Moules Menuire- \$13**

Steamed Prince Edward Island mussels, tossed with a Normandy cream sauce, Bermuda red onions, white wine, garlic and chopped parsley, topped with a fleurion.

### *Potages & Salades*

#### **Soupe à L'Oignon Gratinée - \$10**

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

#### **Homard Bisque, en Croûte - \$12**

Rich lobster bisque with tarragon, topped with puff pastry.

#### **Crème de Tomates Rôties Biscuit,**

#### **Fromage Stilton Anglais - \$11**

A bowl of roasted tomato soup, garnished with English Stilton cheese and crostini.

#### **Peekytoe Salade de Crabe et de Crevettes,**

#### **Saisonnier Ohio Pommes et Betteraves - \$15**

A citrus crab salad, tossed with micro greens, with Ohio apples, beets and shrimp, sauced with a beet reduction.

#### **Chez François Hiver Grande Salade - \$11/ Petit \$6**

Winter Erie County greens, tossed with aged balsamic vinaigrette dressing, English cucumbers, roasted beets, Bermuda red onions, hard boiled eggs, tomatoes and crumbled goat cheese.

### *Les Plats*

#### **Bouillabaisse - \$19**

A rich fish soup consisting of mussels, Maine scallop, shrimp, white fish, salmon and root vegetables and Pappardelle noodles, flavored with a rich tomato saffron broth.

#### **Perche, Jicama Salade de Chou - \$19**

Panko-breaded Perch over jicama, cucumber & pickled ginger slaw, a radish curl, citrus cayenne olive oil and Touché tartar sauce.

#### **Gâteau de Crabe, Sauce Hollandaise - \$16**

Sautéed Maryland crab cake, served over julienne squash and topped with hollandaise sauce.

#### **Thon au Poivre, Tomato Salsa Cruda - \$16**

Yellowfin tuna, lightly-peppered and served cold with tomato & herb relish, petit arugula & Pecorino Romano cheese, herb infused olive oil.

#### **Braisé de Boeuf de Kobe de Côtes, Jardinière - \$16**

Braised short ribs, served in its natural juices, with stewed lentils and a jardinière of root vegetables, garnished with a radish curl.

#### **Chez François, Herbe Pain de Viande - \$16**

Baked meatloaf with pork, veal & ground chuck over mousseline potatoes, topped with a rich Cabernet Sauvignon wine sauce.

#### **Poulet Rôti Coq au Vin - \$19**

Roasted free-range chicken with applewood smoked bacon, Vidalia onions, mushrooms and red wine sauce with herb potatoes.

#### **Britney Sarrasin Crêpes, Confit de Canard - \$16**

Buckwheat crepe, filled with duck confit and wild mushrooms, with a sunny side up duck egg and savory mixed field greens.

### *Les Desserts*

#### **Mousse au Chocolat Belgique - \$9**

A rich Belgium chocolate mousse, topped with Chantilly cream, chocolate straw and mint.

#### **Fruit Sorbet - \$9**

Freshly made raspberry and passion fruit sorbet served over an almond tuile, sauced with a passion fruit and raspberry coulis and seasonal berries.



## 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, Friday & Saturday, March 13-15, 2014

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 four-course "St. Patrick's Day" menu for **\$36.95**. So, wear something green and come join us.

##### **Cream of Potato Leek Soup, Tillamook Cheddar**

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

##### **Chez François Seasonal Beet Salad**

Erie County greens, wrapped in an English cucumber, topped with roasted beets, Bermuda red onion and hard boiled eggs, garnished with a seasonal tomato.

##### **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 3, 2014

Open seating 5:00pm - Race time 6:24 pm

Join us upstairs at Touche and The Parisian Room as we feature A Kentucky Derby Party featuring specials on Makers Mark Mint Juleps and flights of small-batch Kentucky Bourbons. In addition Chef John D'Amico will feature a four-course "Derby" menu for **\$36.95**. So, put on your derby hat and join us for a fun and festive event. This will be our third annual Kentucky Derby Party and it sold out early last Spring, so please call soon.

##### **Provençale Vegetable Soup, Pistou**

A rich cannellini and vegetable soup topped with Pistou, micro basil.

##### **Chez François Seasonal Spinach Salad**

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

##### **Kentucky Burgoo**

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

During the Roman era wine became popular throughout society. In Roman cities wine bars were set up on almost every street, and the Romans exported wine and wine-making to the rest of Europe.

## *A European Wine Dinner*

With **Brie Guist of Heidelberg Distributors**  
Co-host **Matthew Mars**

**Friday, March 14, 2014 6:30 pm**

Join us Friday March 14, 2014 as we celebrate the start of our twenty-eighth season. We will present a six-course wine dinner featuring ten wines from Europe.

We will highlight four distinctive white wines, beginning with the Mercat "Brut Cava" from Ravantos located in Penedés, Spain, one of the best values in sparkling wine in the world. Cavas tend to be on the light, dry side and is perfect for celebrations. Next we travel to the Lugana lake district of Veneto, Italy. The 2011 Trebbiano di Lugana "La Creete" from Otella is medium-bodied in the mouth with tropical fruit and citrus. Considered one of the best wineries in Burgundy, Domaine Leflaive follows biodynamic principles and techniques and their value-oriented 2011 Macon Verzé is a stunning chardonnay. We conclude the dinner with our last white wine - the 2010 Riesling "Auslese" from Dr. Loosen - sourced from the Ürziger Würzgarten vineyard Mosel, Germany, a truly delicious dessert wine.

Next we feature six superb red wines. From Spain's Marco Abella's 2011, Loidana offers a new world style to the complexity and intensity of the Priorat, Spain. Located in Rioja, the 2008 Propiedad from Alvaro Palacios is made up of the estate's older vines and showcases a more traditional style. From the Rhône Valley in France the 2010 Chateaufneuf-du-Pape from Domaine La Barroche is an outstanding blend of Grenache, Syrah and Mouvedre. The 2008 Chryseia is the fruit of two of the Olde World's greatest wine making traditions produced in the Douro Valley in Northern Portugal. In 1998, the Symington family (Graham, Warre, Dow and others) joined forces with Bruno Prats (of Cos d'Estournel fame) to produce a top class red wine in the magnificent austerity of the Douro.

Along the Tuscan seaboard extending south from Livorno lies the Maremma. In 1996, vintners began planting primarily Cabernet Sauvignon and Merlot, but also Cabernet Franc and Syrah. The 2010 Ca'Marcanda "Magari" from Gaja, located in Maremma, and the 2009 Podere Sapaio from Sapaio in Bolgheri, showcase what this region can produce.

**Mercat "Brut Cava", Ravantos, Penedés, Spain, NV**

**Scotch Barreled Smoked Salmon Croque-Monsieur, Dill & Jicama Cucumber Salad**  
*Pullman bread, filled with smoked salmon and Gruyère cheese, lightly egg battered and sautéed, garnished with a dill & jicama cucumber salad.*  
**Trebbiano di Lugana "La Creete", Otella, Luganao Veneto, Italy, 2011**

**Poached Crab & Pike Quenelle, Nantua Sauce**

*A crab and pike dumpling, poached in a court bouillon, finished with a Nantua sauce.*  
**Macon Verze, Domaine Leflaive, Burgundy, France, 2011**

**Cocido of Rabbit, Pork and Chorizo**

*A medley of braised rabbit ballotine, roasted pork tenderloin and chorizo, served with leeks, baby carrots, turnips, Yukon gold potatoes, chickpeas and fine egg noodles in a rich pork and rabbit consommé.*

**Red "Loidana", Marco Abella, Priorat, Spain, 2009**  
**Red "Remondo Propiedad", Rioja, Spain, 2008**

**Roast Loin of Lamb, Toscana**

*Roasted loin of Breckenridge Farms lamb, served over a stuffed heirloom tomato, filled with simmered white beans, bread crumbs, pancetta bacon and cipollini onions, topped with a rich tomato lamb glace de viande.*

**Ca'Marcanda "Magari", Gaja, Maremma, Italy, 2010**  
**Podere Sapaio, Sapaio, Bolgheri, Italy, 2009**

**Veal Cochella, Red Wine Winter Truffle Sauce**

*Roulade of veal, stuffed with a spinach and veal forcemeat, wrapped in applewood smoked bacon, served over wild mushroom duxelle, sauced with a red wine truffle sauce.*  
**Chateaufneuf du Pape, Domaine La Barroche, Rhône Valley, France, 2010**  
**Red "Chryseia", Douro Valley, Portugal, 2008**

**Clementine Fruit Tart, Madagascar French Vanilla Bean Ice Cream**

*A fruit tart, filled with almond frangipane, topped with crème patisserie and seasonal Clementine's, served with French vanilla bean ice cream, Clementine orange coulis.*  
**Riesling "Auslese", Dr. Loosen, Ürziger Würzgarten, Mosel, Germany**

*\$105 per person Tax & Gratuity not included*



## *Oregon & Washington State Wine Dinner*

Thursday, April 10, 2014 6:30 pm

Join us Thursday April 10, 2014 as we feature wines from the great Pacific Northwest: Oregon and Washington State. Although located next to each other the red wines of these two states are completely different. Pinot Noir is king of Oregon's Willamette Valley, where the cooler climate lends itself to this often finicky varietal. The warm dessert climate in Eastern Washington State lends itself to Cabernet Sauvignon, Merlot and Syrah varietals.

In 1968 there were two wineries located on twenty-five acres of land devoted to pinot noir in the Willamette Valley AVA. Today there are over 300 wineries, 500 growers and 10,500 acres planted with pinot noir in sixteen AVA's in Oregon. Our pre-dinner tasting will feature six pinots noirs from different AVA located in the Willamette Valley.

The rebirth of the Walla Walla wine industry occurred in the 1970s Leonetti Cellars was founded on 1-acre of Cabernet Sauvignon and Riesling. The winery gradually expanded and achieved worldwide recognition as it became one of Washington's most sought-after cult wines. Today there are over 100 wineries and eighteen different grape varieties planted in Walla Walla.

Founded in 1989 Andrew Will Winery specializes in single vineyard red blends. They produce about 4500 cases a year. The blends are made from Cabernet Sauvignon, Merlot and Cabernet Franc, all varieties grown in Washington.

L'Ecole N° 41 is a second generation, family-owned artisan winery. Founded in 1983, they are the third oldest winery in the Walla Walla Valley. As a traditional brick and mortar winery, they grow and produce 100% of their wines. Their focus is on terroir-driven, distinctive, and expressive wines. This is achieved by nearly thirty years of winemaking experience combined with dedicated, long-term relationships with some of the oldest and most proven vineyards in the Walla Walla and Columbia Valleys.



### *Oregon Pinot Tasting*

Duck Rilette, Prosciutto Ham,  
Relishes and Crostini

#### **Cream of Dubarry Cappuccino, Goat Cheese Espuma**

*An amuse bouche of cream of cauliflower soup, topped with a goat cheese foam, finished with freshly-grated nutmeg.*

**Pinot Gris, Bethel Heights, Willamette Valley, Oregon, 2012**

#### **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.*  
**Red "Ciel du Cheval", Andrew Will, Horse Heaven Hills, Washington State, 2010**  
**Red "Sorella", Andrew Will, Red Mountain, Washington State, 2010**

#### **Roasted Cervena Venison Loin, Huckleberry Venison Jus**

*Roasted venison loin, chestnut mousseline, finished with a venison and seasonal mountain huckleberry venison glace de viande.*

**Merlot, Leonetti Cellars, Walla Walla, Washington State, 2011**  
**Sangiovese, Leonetti Cellars, Walla Walla Washington State, 2008**

**Braised Kobe Beef Short Rib, Applewood Smoked Bacon Glace de Viande**  
*Braised short rib, served in its natural juices with an applewood smoked bacon glace de viande, over stewed lentils with a jardiniere of root vegetables, garnished with a radish curl.*

**Syrah, L'Ecole N° 41, Columbia Valley, Washington State, 2010**  
**Cabernet Sauvignon, Woodward Caynon "Artist Series", Walla Walla Valley, Washington State, 2010**

#### **Washington State Black Currant Sorbet, Almond Tuile**

*Freshly made black currant fruit sorbet, served over an almond tuile and sauced with a black currant coulis.*

**Framboise, Pacific Rim Wines, Washington State**

*\$115 per person Tax & Gratuity not included*

## *An Easter Celebration*

**Sunday, April 20, 2014 • 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 established 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 Gratinée**  
*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 Salad*

*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, Provençale**  
*Sautéed Chilean sea bass filet, topped with a roasted tomato tapenade, served on a bed of braised fennel with mousseline potatoes, spring vegetables, finished with fine herb-infused olive oil.*

**Roasted Chicken Breast, Lobster & Wild Mushrooms**  
*Roasted bone-in chicken breast, served over wild rice with spring vegetable and topped with a lobster and mushroom cognac cream sauce.*

**Roast Rack of Australian Lamb, Glace de Viande**  
*Roasted lamb chops, served over a celery root & stewed root vegetable mousseline, topped with a Pancetta bacon lamb glace de viande, radish curl.*

**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 and garnished with spring vegetables.*

### *Desserts*

**Sweet Chocolate Crêpe Torte, Hazelnut & Chocolate Chantilly Cream**  
*Sweet crêpe shells layered, filled with chocolate mousse, finished with a hazelnut & chocolate Chantilly cream, Frangelico cream anglaise sauce, seasonal berries.*

**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 Bordeaux Wine Dinner*

with Monsieur Dan Greathouse

Sunday, May 4, 2014

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

Join us for our eleventh 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 2010 vintage. The dinner portion of this event features seven well chosen wines (average Wine Advocate score of 92 points) with a focus on the outstanding 2010 vintage with one wine from seven appellations throughout Bordeaux, for each of these wines. All told, diners will taste eighteen wines from Bordeaux.

The 2010s are robust wines made from more aggressive and extreme conditions and their concentration comes from more extreme dehydration, thanks to El Niño. They are the product of drought, of a more irregular sugar build-up in summer and a sudden reconcentration at the finish. And, most importantly, they get their higher acidities from the cooler August-September minimum temperatures and from the cooler autumn.

"The 2010 vintage is the most concentrated vintage ever made in Bordeaux," says the Bordeaux Institute. "Everybody waited to harvest because they could, which meant the grapes shrank. There was less juice, and more skin equals more tannin.

The 2010 Bordeaux wine is a product of drought conditions, from the driest year on record since 1949. But drought alone is not enough to shape a great vintage. The combination of warm days and cool nights helped produce wines with high alcohol, ripe, but strong tannins and low pH levels, giving the wines ample acidity to keep them fresh and vibrant.



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, 2010**

**Duck Confit, Spring Morel Mushroom Brunoise & Truffle Broth**

*A brunoise of spring morel mushrooms, topped with braised duck confit, shaved and aged Parmigiano-Reggiano cheese, finished with a rich duck and truffle broth.*

**Château Faugeres, St. Emilion, 2010**

**Château La Croix St. George, Pomerol, 2010**

**Char-Grilled Hudson Valley Quail, Mountain Huckleberry Glace de Viande**

*Char-grilled breast of quail filled with a huckleberry & root vegetable stuffing, sunchoke mousseline, topped with a mountain huckleberry and quail glace de viande, fried sunchokes curls.*

**Château d'Issan, Margaux, 2010**

**Château Branaire Ducru, St-Julien, 2010**

**Roast Tenderloin of Aged Beef, Morel Mushrooms, Périgieux Sauce**

*Tenderloin of beef served on a root vegetable mélange, with spring morel mushrooms, Périgieux sauce and roasted bone marrow, finished with beef crackling.*

**Château Dame de Montrose, St-Estephe 2010**

**Château Haut Bages Liberal, Pauillac, 2010**

**Supplemental Tasting \$16.00/Per Wine 1.5oz pour**

**Château Lynch Bages, Pauillac, 2010**

**Poached Bartlett Pear, English Stilton Cheese**

*Bartlett pears poached in red wine, served with an almond cookie with French vanilla bean ice cream, garnished with English Stilton cheese and a Sémillon pear glaze.*

**Château La Faurie Peyraguey, Sauternes, 2007**

*\$150 per person Tax & Gratuity not included*



## *A Mother's Day Celebration*

Sunday, May 11, 2014 • 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 and topped with a fleur-de-lis.*

### *Salad*

#### **Chez François Spring Spinach & Strawberry Salad**

*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*

#### **Poached Alaskan Halibut Filet, Lobster Herb Crust**

*Alaskan Halibut filet, topped with a lobster herb crust, served with a potato mousseline, sauced with a cucumber and dill cream sauce.*

#### **Roasted Breast of Chicken, Coq au Vin**

*A roasted bone-in chicken breast with applewood smoked bacon, Vidalia onions, mushrooms and a red wine sauce, with Bhutanese red rice.*

#### **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 mousseline.*

#### **Filet de Boeuf, Cabernet Sauvignon Wild Mushroom Sauce**

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

### *Desserts*

#### **White Chocolate Mousse Torte, Spring Berries**

*White chocolate mousse torte, topped with Chantilly cream, served with spring berries with 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*

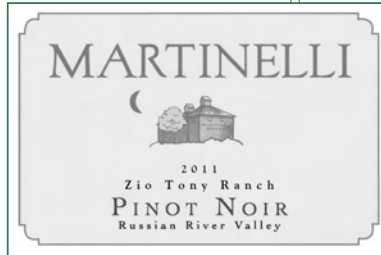
## *A Pinot Noir Wine Dinner*

Featuring Wines of  
**France, California & Oregon**  
 Thursday, May 15, 2014 • 6:30 pm

Pinot noir wines are among the most popular in the world. Joel Fleischman of Vanity Fair describes pinot noir as "the most romantic of wines, with so voluptuous a perfume, so sweet an edge, and so powerful a punch that, like falling in love, they make the blood run hot and the soul wax embarrassingly poetic." Master Sommelier Madeline Triffon calls Pinot "sex in a glass".

Pinot noir's home is France's Burgundy region, particularly in Côte-d'Or. But the United States has increasingly become a major Pinot noir producer, with some of the best regarded coming from the Willamette Valley in Oregon and California's Sonoma County with its Russian River Valley and Sonoma Coast appellations. This dinner will feature nine wines from the above mentioned regions as we explore the many styles of this terrior-driven varietal.

The tremendously broad range of bouquets, flavors, textures and impressions that Pinot noir can produce sometimes confuses tasters. In the broadest terms, the wine tends to be of light to medium body with an aroma reminiscent of black and /or red cherry, raspberry and to a lesser extent currant and many other fine small red and black berry fruits. Traditional red Burgundy is famous for its savory fleshiness and 'farmyard' aromas (the latter sometimes associated with mercaptans and other reductive characters), but changing fashions, modern winemaking techniques, and new easier-to-grow clones have favored a lighter, more fruit-prominent, cleaner style.



### **Smoked Salmon & Peekytoe Crab, Herb-Infused Olive Oil**

*Smoked salmon, wrapped with Peekytoe crab, served with citrus vinaigrette dressing and garnished with micro greens drizzled with an herb-infused olive oil.*

**Rosé of Pinot Noir "Angelicall", Antica Terra, Eola-Amity Hills • Willamette Valley 2012**

### **Wild Mushroom Cappuccino**

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

### **Duck Confit, Cherry Glace de Viande**

*Napa cabbage timbale, filled with root vegetables, raisin and duck forcemeat, topped with Duck confit and a cherry glace de viande.*

**Pinot Noir "Zio Tony Ranch", Martinelli, Russian River • Sonoma Valley, California 2011**

**Pinot Noir "Estate", Talley Vineyard, Arroyo Grande, California 2012**

**Pinot Noir, FEL Estate, Anderson Valley, California 2012**

### **Char-Grilled Hudson Valley Quail, Black Currant Reduction**

*Hudson valley quail, sweet potato mousseline, black currant reduction, topped sweet potato curls.*

**Pinot Noir "North Valley", Soter, Yamhill-Carlton District •**

**Willamette Valley, Oregon 2012**

**Pinot Noir "Botamica", Antica Terra, Eola-Amity Hills •**

**Willamette Valley, Oregon 2012**

**Pinot Noir "Yamhill Cuvee", Domaine Serene, Dundee-Eola Hills •**

**Willamette Valley, Oregon 2011**

### **Pot au Feu, Jardinière**

*Char-grilled skirt steak, braised rabbit and veal sausage, cannellini beans, kohlrabi, turnips, and carrots simmered in a veal, beef and rabbit broth.*

**Nuits-St. George, "Les St Julien", Domaine de Montille. Côte du Nuits • Burgundy, 2010**

**Pommard, Chateau Puligny-Montrachet, 2010, Côte du Beaune • Burgundy, 2010**

**Bourgogne Rouge, Maison Leroy, Burgundy, France 2009**

### **Lake Erie Creamy Chèvre, Stewed Fruits & Walnuts**

*Handmade fresh goat cheese with butter overtones, garnished with a walnut Florentine cookie with stewed figs, raisin, dates and walnut port wine glace.*

*\$115 per person Tax & Gratuity not included*

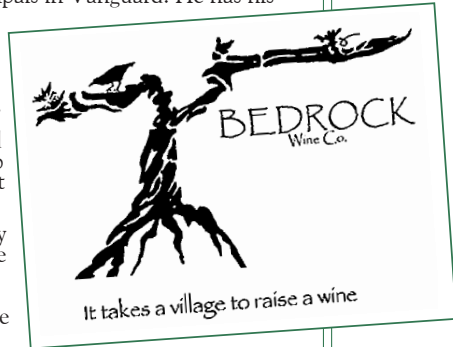
## *A Big California Wine Dinner*

Thursday, June 12, 2014 - 6:30 pm

Please join us as we kick-off our twenty-eighth summer season with a "Big" California wine dinner. The word "big" refers to the style of wines that we are focusing on for this dinner - full-bodied, lush, rich wines from Napa and Sonoma Valleys.

Vanguard wines is a small independent wholesaler of boutique wineries. The company is based out of Columbus, Ohio. Originally from Akron, Napa Valley winemaker Drew Nieman is one of the principals in Vanguard. He has his hand on the pulse of what is happening in California and through his relationships with other winemakers, has put together a nice portfolio of wines. We invited Vanguard to showcase eleven their top California wineries that best represent their vision.

Some of these wineries may be familiar to you and some will be new. Some of the wineries specialize in only one varietal or wine, but we promise you will not be disappointed by any of them. We will feature three classic California cabernet sauvignons, three trendy red blends and then single varietals of cabernet franc, syrah and zinfandel.



### Peppered Yellowfin Tuna, Petit Arugula

*Yellowfin tuna, lightly-peppered served cold with a tomato citrus herb relish, petit arugula and Pecorino Romano cheese, herb-infused olive oil.*  
**Sauvignon Blanc, Cliff Lede, Napa Valley, California, 2012**

### Cocotte Potted Quail Egg, Morel Mushrooms

*Ubriaco cheese fondue and grated Parmigiano Reggiano cheese, topped with a sunny side up quail egg and morel mushrooms, micro chervil.*  
**Chardonnay "Russian River" Ramey, Sonoma Valley, California, 2012**

### Agnolotti, Zinfandel Duck Glace de Viande

*Piedmontese raviolis, filled with roasted duck and root vegetables, finished with a Zinfandel and root vegetable brunoise glace de viande.*

### Red "Abstract", Orin Swift, California, 2012

**Red "Prisoner", Prisoner Wine Company, Napa Valley, 2012**  
**Red "Evangelho Vineyard Field Blend", Bedrock Wine Company, Sonoma Valley, 2012**

### Char-Grilled Hudson Valley Quail, Black Currant

*Boneless breast of Hudson Valley quail, filled with a currant stuffing celery root mousseline and Black currant reduction.*

**Cabernet Sauvignon "Stag's Leap District", Cliff Lede, Napa Valley, 2011**

**Cabernet Sauvignon "Estate", Lewis Cellars, Napa Valley, 2011**

**Cabernet Sauvignon "Estate", Kamen Cellars, Sonoma Valley, 2010**

### Roast Tenderloin of Veal, Roasted Fennel Mélange

*Roasted fennel, shallots and cannellini beans topped with roast tenderloin of veal, veal glace de viande and crispy fennel.*

### Cab Franc "214" Lang & Reed, Napa Valley, 2010

**Syrah "Estate", Lagier-Meredith, Mt Veeder Napa Valley, 2009**

### Stewed Fruits, Madagascar French Vanilla Bean Ice Cream

*Stewed tree fruits in Zinfandel, served over an almond tuile with Madagascar French vanilla bean ice cream, Zinfandel glaze.*

**Zinfandel, Turley, Napa Valley, 2012**

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

## Private Dining

### 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**.



Come visit LakeShore Electric Boating at Moes Marine Service and rent a Duffy Electric Boat to explore the beautiful Vermilion Harbor! Cruise along almost silently with family and friends as you view waterfront homes, beautiful gardens and a variety of boats. Our 21' electric launches accommodate ten passengers comfortably on upholstered seats around a central table for snacks and drinks. The full canopy top protects you from the sun, and the boat has windows which may be raised or lowered depending on weather conditions.

No boating license is required, but if you lack experience operating a watercraft or would rather "leave the driving to us", we can provide a Captain/Riverlorian and guided historical tour.

Call 440-967-4221 to reserve your cruise!  
Walk-ins welcome subject to availability.



## Chez Cigar Club

DEAR CIGAR CLUB MEMBER,

Our annual "Smoker" will take place Monday, May 19, 2014. 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](http://www.Chezfrancois.com)

•••

440-967-0630

*Featured  
In This Issue*



*Spring*  
2014

PRSRT STD  
US Postage  
**PAID**  
Cleveland, OH  
Permit #517