



CHEZ FRANÇOIS Restaurant

Fall 2014

Volume 27 Issue 3

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

Dear Friend of Chez François,

Exceptionalism is the perception that a country, society, institution, movement, or time period is *exceptional* in some way, and thus does not need to conform to normal rules or general principles. You hear this all the time about American Exceptionalism. Everyone has their own opinion on what it means to be *exceptional*, using words such as outstanding, extraordinary, remarkable, special and excellent, to name a few. These words are easy to say, but many do not realize how difficult they are to execute. Sure, if you talk to any business, institution or organization they all want to be *exceptional*, but few know how or are willing to achieve this.

Look at the example of 211° versus 212°. Applying one extra degree of temperature to water means the difference between something that is simply very hot and something that generates enough force (steam) to power a machine—a beautifully uncomplicated metaphor that ideally should feed every endeavor, consistently pushing us to give the extra effort in every task, action and effort we undertake. That 1° is difficult; it separates the great from the ordinary and is made up of small stuff. Have you ever heard the saying, “Don’t sweat the small stuff?” Well I am here to tell you that this saying is wrong.

The small stuff is what makes up the larger picture of our lives. Many people ignore “the small stuff,” claiming they have their eye on the bigger picture, never understanding that the bigger picture is composed of nothing more than “small stuff.” This small stuff is the 1° that makes us *exceptional*.

How many opportunities have you missed because you were not aware of the possibilities that would occur if you applied a small amount of effort beyond what you normally do?

Too many people develop personal habits toward an action and rarely attempt to develop them further. Unless someone engages in frequent self-review or an external source brings something to one’s attention, a person will continue throughout their lives rarely making small improvements, if any at all.

Food for thought as we aim for *exceptional*. Thank you for your patronage and we look forward to serving you this fall.

Bon Appétit,


Matthew Mars/Proprietor


John D'Amico/Executive Chef • Proprietor



Hours of Business

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

Friday & Saturday
5:00-10:00 PM

Sunday
4:00-9:00 PM

Closed Mondays

Closed Sundays
November-December
(private parties available)

Boat Rides

Lake Shore Electric Boating
440-967-4221



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

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

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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Autumn Events

Once again we have a great line up of events for this summer and fall.

We start with a California Wine Dinner on Thursday, September 11th with *The Wagner Family of Wines* which include Caymus Vineyards & Emmolo Cellars of Napa Valley, Mer Soleil Chardonnay from the California Coast, and Belle Gloss Pinot Noirs of Sonoma Valley. *Master Sommelier Matt Citriglia* leads us on a *German Wine Dinner* on September 25th, showcasing and educating us on the varieties, styles and regions of this great wine country.

Save the date for our *Clambake* on October 9th and 10th. Littleneck Clams, PEI Mussels, Clam Chowder, Maine Lobster and Scallops finishing with an Apple Frangipane Tart. Delicious!

Touché offer two *Beer Dinners* this fall. On Wednesday September 24, we feature an *Oktoberfest Dinner* comparing styles of the old world vs. the new world. Of course, the grand daddy of all beer dinners is our *12 Beers of Xmas* that features 16 unique holiday beers, domestic and foreign, on Wednesday November 24.

Our *Halloween Party* takes place Friday October 31st. This will be our tenth party and we are trying to lure Freddy Krueger Jr. back. The band "Less Than 88" will rock the house once again.

November is *Truffle Season* at Chez François and we kick off the season with a wine dinner with Vintner Select. We will taste wines from truffle producing areas of Burgundy and The Rhône Valley in France and the Piedmont Region of Italy. Our annual *Beaujolais Nouveau Dinner* will be Friday, November 21. The Import House of Fran Kysela Pere Fils will co-host this event . We will taste ten wines in addition to the 2014 Beaujolais Nouveau.

We conclude the year with our *New Years Eve Celebration* welcoming in 2015. We offer three seatings: 4:30 - 6:30 pm, 7:00 - 9:00 pm and 9:45 pm to close. DJ Michael Moore will perform during the last seating.

Hors d'oeuvres

- Soupe a L'Oignon Gratinée**.....\$10
French onion soup with toasted croutons and Gruyère cheese.
- Homard Bisque, en Croûte**.....\$13
Rich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.
- Artichaut à l'Alouette**\$11
California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.
- Escargot Basilic**.....\$14
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.
- Homard et Saint André en Croûte**\$15
Maine lobster and Saint André cheese wrapped in puff pastry, baked and served with a black currant sauce.
- Coquilles Saint Jacques à la Parisienne**.....\$15
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**\$19
Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.
- Carpaccio de Filet de Boeuf aux Champignons Sauvage**\$17
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**\$13
Natural applewood-smoked Rainbow Trout served with marinated asparagus and a chive-infused olive oil.
- Pâté Maison**.....\$11
Chicken liver pâté with green peppercorns, hard boiled egg, red onion, caperberries, calamata olives, cornichons and crackers.

Entrees

- Dover Sole, à la Véronique**.....\$55
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.
- Saumon au Raifort, Maitre d'hôtel**\$35
Seared filet of Atlantic Salmon topped with fresh horseradish crust and an herb butter sauce.
- Assiette de Coquillage au Basilic**\$38
Medley of shellfish including, cold-water shrimp, Maine sea-scallops, Prince Edward Island mussels, Pasta 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**\$37
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**.....\$35
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.
- Suprême de Volaille aux Noisettes et aux Crustacés**.....\$35
A roasted French breast of free-range chicken, with cold water shrimp, Maine lobster, 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**.....\$37
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**\$44
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**\$43
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**\$46
Center cut filet mignon, grilled, wrapped in puff pastry with a Torchon of Hudson Valley Foie Gras, mushroom duxelle and black truffles with sauce Périgueux.

Pricing and availability subject to change.

Chef John D'Amico's Signature Dinner

We have changed our Prix-Fixe Signature Dinner. We now offer choices within each course which gives you more options to create a truly magnificent dining experience. Total table participation is required. The menu changes bi-monthly and features the most seasonally fresh food items available in the marketplace. The menu can also be paired with wine, to create your own small wine dinner. This is a great way to entertain business associates or a great excuse to get together with friends.

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

A sample menu is shown on the right:



Amuse Bouche

— First Course —

Duo of Lobster Bisque & Maine Diver Sea Scallop,
Morel Mushroom Butter Sauce

— Second Course —

Cream of English Pea Soup, Quail Egg
Warm Maine Lobster & Plugrá Mashed Potatoes, Seasonal Truffles
Tuna Tartar, Gaufrettes

— Third Course —

Potato Crusted, Hook-and-Line-Caught Black Grouper Filet, Morel Mushrooms
Scottish Smoked Salmon, Ohio Pink Asparagus
Mushroom Risotto, Seasonal Truffles

— Fourth Course —

Char-Grilled Farmed-Raised Coturnix Quail, Morel Mushrooms
Char-Grilled Tournedo of Beef, Morel Mushroom Glace de Viande
Roasted Australian Lamb Chop Provençale, Glace de Viande

— Fifth Course —

Crème Brûlé, Chocolate Truffles, Tuile Cookies & Crème Anglaise Cappuccino
Cherries & St. Angel Cheese, Almond Florentine Cookie
Gâteau Chocolat Moulleux, Madagascar French Vanilla Bean Ice Cream

\$95 per person (Entire table participation)

Wine Pairing \$40 per person

Tax & Gratuity not included

Pricing and availability subject to change.

Touché Specials

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

Hors d'oeuvres

Assiette de Charcuterie - \$17

Saucisson, country pâte and chicken liver pâté served with marinated relishes and shaved Parmigiano-Reggiano cheese, crostini and Dijon mustard.

Maine Diver Coquille, Homard Risotto aux Herbes - \$15

Seared Maine sea scallop, served with lobster risotto and garnished with micro greens.

Martini de Crevettes - \$19

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

Fruits au Fromage en Philo - \$14

Papaya & mango chutney with goat cheese, wrapped in phyllo pastry and 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 - \$15

Maine Sea Scallops, served in a fish velouté sauce, with mushrooms, garlic and 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 Fumé Saumon - \$14

Steamed Prince Edward Island mussels tossed with a Normandy cream sauce, smoked salmon, white wine, garlic and chopped parsley. Topped with a fleuron.

Potages & Salades

Soupe à L'Oignon Gratinée - \$10

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

Homard Bisque, en Croûte - \$13

Rich lobster bisque with tarragon, topped with puff pastry.

Soupe du Jour - \$11

A seasonal soup of the day.

Tartare de Thon - \$16

A spicy timbale of Yellowfin tuna tartar, tossed with citrus juice, Bermuda red onions, pickled ginger, chives and micro greens. Served with potato gaufrettes.

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

Crevettes & Coquille Tagliatelle - \$18

Sautéed shrimp, bay scallops, mushrooms and tomatoes, served in a rich fish & herb butter sauce with whole wheat tagliatelle noodles and Parmigiano-Reggiano cheese.

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 - \$17

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

Braisé de Boeuf de Kobe de Côtes, Jardinière - \$20

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 - \$18

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

Poulet Rôti Coq au Vin - \$20

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

Croque Monsieur - \$13

A traditional Gruyère and baked ham sandwich, lightly egg-battered and sautéed. Garnished with seasonal relishes and savory mixed field greens.

Les Desserts

Mousse au Chocolat Belge - \$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, raspberry coulis and seasonal berries.

Crème Brûlée et Fruits - \$9

A baked egg and vanilla custard topped with seasonal berries. Pricing and availability subject to change.

Upstairs at Touché and the Parisian Room



An Oktoberfest Beer Tasting

Wednesday, September 24, 2014 - 6:30 pm

Join us for our annual Oktoberfest Beer Tasting on Wednesday, September 24, 2014 as we taste old world versus new world Oktoberfest styles.

Artisanal Imports will co-host this event; they are an importer of specialty beers from England, Germany, Belgium and small-crafted American beers. Their portfolio of fine ales and lagers is broad and represents a wide range of beer styles, but it is not their mission to collect every small brewery across Europe. They believe in working in full partnership with their breweries and are careful to select beers that are high quality and interesting, but that do not overlap one to the next.

Tillamook Cheddar Cheese Cappuccino, Roasted Red Pepper Espuma
Cream of Tillamook cheddar cheese soup topped with a red pepper foam.

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

Roast Tenderloin of Pork, Pork & Golden Delicious Apple Glace de Viande
Roast tenderloin of Berkshire pork served over stewed red cabbages and apples, topped with an apple and pork glace de viande.

Porter Ice Cream Float
Madagascar French vanilla bean ice cream, chocolate sauce, Dolce de Leche, Spanish almonds and raspberries floated with Generation Porter.

\$55 per Person - Tax & Gratuity not included.



Twelve Beers of Christmas

Wednesday, Nov. 26, 2014
6 pm to 8 pm

\$50 per Person
A Selection of Fine Hors d'oeuvres

Every year the Wednesday before Thanksgiving is one of the busiest "Bar" days of the year. Friends, relatives and young college adults travel back to their hometown for a long weekend getaway.

Last year we introduced "The Twelve Beers of Christmas" featuring twelve holiday beers from around the world. Last year we searched the marketplace for a dozen unique holiday beers, and we actually found sixteen! This year our goal is more. Chef John D'Amico will feature a selection of fine hors d'oeuvres.



"Viticulture in present-day Germany dates back to Ancient Roman time. In those days, the western parts of today's Germany made up the outpost of the Roman empire against the Germanic tribes on the other side of the Rhine."

A German Wine Dinner

with *Master Sommelier Matt Citriglia*

Thursday, September 25, 2014 • 6:30 pm

Please join us as we explore the wines of Germany. Master Sommelier Matthew Citriglia will lead us in a tasting of ten wines. We have not limited this dinner to just Riesling, in fact we will taste three other alternative white varieties as well as a Pinot Noir (originally the first varietal planted in Germany was Pinot Noir). One of Matt's specialties is the wines of Germany, so we were thrilled when he said he would co-host this event.

Matthew's 22 years of experience in the wine industry includes retail ownership, as well as restaurant and wholesale management. His thirst for knowledge drove him to compete against some of America's best sommeliers at several sommelier competitions, and in February 2002, Matthew became a member of the prestigious Court of Master Sommeliers. His passion for service and education led to the creation of The Winementor, Ltd, focused on bringing honor back to the art of service through a series of training seminars geared toward motivating and educating wait staff.



Sekt "Sparkling", Max Ferd. Richter, Mosel, Germany, 2008

Tuna Tartar & Smoked Salmon Canapés

Tuna tartar served in a potato crisp and smoked salmon topped with crème fraîche and caviar on toasted brioche.

Reisling "Wehlener Sonnenuhr Kabinett" Max Ferd. Richter, Mosel, Germany, 2009

Reisling "Wehlener Sonnenuhr Spätlese" Max Ferd. Richter, Mosel, Germany, 2012

Roasted Heirloom Carrot & Curry Cappuccino

Caramelized heirloom carrots puréed with cream, flavored with curry, with a ginger foam.
Reisling "Mulheimer Sonnenlay-Kabinett", Max Ferd. Richter, Mosel, Germany, 2000

Quiche Lorraine, Hollandaise

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

Sylvaner "Dry", Hans Wirsching, Franken, Germany, 2012

Pinot Blanc, Ökonomierat Rebholz Estate, Pfalz, Germany, 2012

Pork Tenderloin with Sautéed Apples

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

Scheube "Dry", Pfeffingen Estate, Pfalz, Germany, 2012

Riesling "Dry", Pfeffingen Estate Pfalz, Germany, 2012

Canard & Veau Napoleon, Glace de Viande

Roasted duck & veal layered with potatoes galettes served with a savory veal and duck glace de viande, garnished with micro field greens and flavored with duck crackling.

Pinot Noir "B", Becker Estate, Pfalz, Germany 2012

Riesling "Weilberg-Grand Cru", Pfeffingen Estate, Pfalz, Germany

Apple Frangipane Tart, Apricot Glaze

An apple frangipane tart served with Madagascar French vanilla bean ice cream sauced with an apricot glaze with seasonal mint.

Scheube "Herrenberg-Berenauslese", Pfeffingen Estate, Pfalz, Germany, 2005

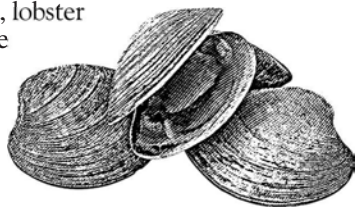
\$100 per person Tax & Gratuity not included

Chez François
presents
A Gourmet Clam Bake

Thursday, October 9 & Friday, October 10, 2014

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

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



Amuse Bouche

Erie County Pumpkin, Cheese Espuma

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

First Course

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

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

Second Course

New England Clam Chowder

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

Third Course

Maine Lobster & Seared George's Bank Sea Scallop

One half of a Maine Lobster stuffed with lobster and shrimp served with a Normandy wine sauce and topped with a George's Bank sea scallop, accompanied with a sweet potato mousseline and buttered fall squash.

Fourth Course

Apple Frangipane Tart, Apple Ice Cream

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

\$60 per person

Tax & Gratuity not included

"The Burgundian terroir expresses itself through the vine: our role is to translate and reveal its most subtle messages. Every effort is made to respect this terroir in all its diversity." - Joseph Drouhin

A Burgundy & Oregon Wine Dinner

With Maison Joseph Drouhin
Thursday, October 23, 2014 • 6:00 pm

Join us Thursday, October 23, 2014 as we welcome the legendary Domaine of Burgundy Maison Joseph Drouhin to Chez François. We will taste nine wines from their two properties in Burgundy, France and the Willamette Valley in Oregon.

Founded in Beaune in 1880, Maison Joseph Drouhin's cellars have spread from the historical Cellars of the Dukes of Burgundy and the Kings of France in Beaune (12th-18th centuries) to the Moulin de Vaudon, an 18th Century watermill in Chablis. Today, the fourth generation is at the helm. Each has his role to play in imposing the Family "Charter of Excellence."

A strict attention to detail, self-imposed discipline, a desire to learn, a rigorous sense of values, passion and daring, are the qualities that have been handed down through the generations, together with the art of winemaking and a never ending search for quality.

Four Drouhin generations have learned how to carefully observe the land, the vine, and the grape, humbly drawing lessons from every detail. The methods used bring together experience and innovation.

In 1957, Robert Drouhin became the third generation to run the business. He first "discovered" Oregon on a 1961 visit, and then again during the 1979 and '80 blind tastings in Paris and Burgundy (the latter of which Robert organized) that put Oregon wines on the world map. Robert recognized that it was Oregon, more so than California, whose soils and climate could unlock the complexities and potential of Pinot Noir and Chardonnay in the United States.

Quail Egg, Cheese Espuma, Black Truffles

Poached quail egg served in a ramekin, topped with a Parmigiano-Reggiano cheese soufflé, garnished with fresh shaved Burgundy "black" Truffles.

Chardonnay "Arthur", **Domaine Drouhin, Willamette Valley, Oregon, 2012**
Chassagne-Montrachet, **Joseph Drouhin, Côte de Beaune-Burgundy, France, 2011**
Chablis "Vaudon", **Joseph Drouhin, Chablis-Burgundy, France, 2013**

Coquilles Saint Jacques à la Parisienne

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

Chablis "Les Clos", **Joseph Drouhin, Chablis-Burgundy, France, 2012**
Clos de Mouche "Blanc", **Joseph Drouhin, Côte de Beaune-Burgundy, France, 2011**
Chassagne-Montrachet "Marquis Laguiche", **Joseph Drouhin**

Champignons Sauvages de Saison, Beurre Plugra

A fall tasting of seasonally fresh sautéed wild mushrooms with Plugra butter.

Pinot Noir "Cloudline" **Domaine Drouhin Oregon, Willamette Valley, Oregon, 2012**
Pinot Noir "Estate", **Domaine Drouhin Oregon, Willamette Valley, Oregon, 2012**
Pinot Noir "Laurène", **Domaine Drouhin Oregon, Willamette Valley, Oregon, 2012**

Pot-au-Feu, Fall Vegetables

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

Beef Bourguignon

Short ribs braised in red wine and beef broth flavored with garlic, onions mushrooms and and lardoon.

Côte de Beaune, **Joseph Drouhin, Côte de Beaune-Burgundy, France, 2011**
Clos de Mouche "Rouge", **Joseph Drouhin, Côte de Beaune-Burgundy, France, 2011**
Chambolle Musigny, **Joseph Drouhin, Côte de Nuits-Burgundy, France, 2012**

Fruits Napoleon, Berry Coulis

A flaky pastry filled with Chantilly and Bavarian cream with seasonal strawberries, blackberries and raspberries, drizzled with a berry coulis.

\$135 per person Tax & Gratuity not included



Chez Frankenstein
presents
A Halloween/Masquerade Party

Friday, October 31, 2014 • 7:00 PM

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

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

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

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

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

Our tenth annual Halloween Party will be held on Friday, October 31, 2014.

We have booked *Less Than 88* to perform downstairs in the Main Dining room and DJ *Extraordinaire Mike Moore* will play your favorite songs in Touché. Find your favorite costume and book this event early. We will seat the first 100 reservations downstairs and the later reservations upstairs in the Parisian Room. You can dance in either venue, so put on your most goulish dancing shoes and enjoy a night of laughter and good times.

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

Hors d'oeuvres

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

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

Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds

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

Riesling "Estate", Max Ferd Richter, Mosel, Germany, 2012

Maine Lobster Quiche, Truffle Hollandaise

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

Chardonnay "Les Charmes", Cave de Lugny, Burgundy, France, 2012

Braised Kobe Beef Short Rib, Seasonal Wild Mushroom Sauce

Braised short ribs served in its natural juices with a jardinière of root vegetables stewed spaghetti squash, topped with woodland wild mushroom sauce.

Red "The Phantom", Bogle Estate, California, 2011

Pumpkin Cheesecake

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

Downstairs Dining Room \$110 per person

Upstairs Parisian Room \$90 per person

Tax & Gratuity not included

"The main grape grown in Piedmont is the distinguished Nebbiolo, which is the base for the famed Barolo and Barbaresco among others. Its name derives from the word nebbia, or fog, because of a velvety, whitish coating over its berries at ripening time."

*A Truffle
Wine Dinner*
with *Vintner Select*

Thursday, November 6, 2014 • 6:30 pm

Join us Thursday, November 6, 2014 as we kick off "Truffle Season." Jennifer Stewart, French Portfolio Manager of Vintner Select will lead us in a tasting of nine wines from the truffle growing regions of Burgundy & The Rhône Valley in France to Piedmont, Italy.

In the past we have just focused on Northern Italian wines, so this year we decided to focus on several varietals that work well with truffles and of course are found in truffle producing areas.

Truffles have fascinated people for thousands of years. Their attraction is a tantalizing taste and aroma which, once experienced, can never be forgotten. The taste and aroma of commercially collected truffles is so intense that they are used as a flavoring instead of a separate dish. Magical powers and virtues have been attributed to truffles, and have been collected for at least 3600 years. Growing underground, they are difficult to find and very expensive as a result.

Chef John D'Amico will feature a six-course dinner for this event, including past favorite dishes as well as a few new ones.



LA SPINETTA
"prodotto negli vini piemontesi"

Scrambled Eggs & Truffles

Scrambled Rose Acre Farms brown eggs, seasoned with truffle butter, gamished with black "Burgundy" truffles and white truffle oil.
Pouilly-Fuisse "En France", Daniel Barraud, Mâconnaise, France 2011

Sea Scallop En Croûte, Black Truffle Butter

A Maine diver sea scallop, baked in its natural shell, filled with sliced black "Burgundy" truffles and truffle butter, wrapped in puff pastry.
Châteauneuf-du-Pape Blanc, Pierre Usseglio, Southern Rhône Valley, France, 2013

Truffle Cappuccino

A purée of fall wild mushrooms and black "Burgundy" truffles seasoned with white truffle oil and finished with steamed cream.
Gevrey-Chambertin "Clos Prier", Harmand-Geoffroy, Côtes-de-Nuits, France, 2009
Red "Cyclo", Torremilanos, Ribera del Duero, Spain, 2006

Agnolotti, Black "Burgundy" Truffles

Piedmontese raviolis filled with roasted sirloin and root vegetables, finished with truffle butter and freshly shaved Black "Burgundy" Truffles.
Saint-Joseph "L'Amaybelle Vieilles Vignes", Yves Cuilleron,
Northern Rhône Valley, France, 2011
Châteauneuf-du-Pape, Clos Brusquieres, Southern Rhône Valley, France, 2006

Char-Grilled Kobe Beef Hanger, Sauce Périgueux

Char-grilled Kobe beef Hanger, served over a delicata squash filled with white and black truffle risotto and finished with chanterelle mushrooms and a truffle reduction sauce.
Barbaresco "Bordini Vineyard", La Spinetta, Piedmont, Italy 2010
Barolo "Garretti Vineyard", La Spinetta, Piedmont, Italy 2010

Bartlett Aux Paires

Poached Bartlett pear served with an almond cookie and French vanilla bean ice cream and a Moscato-pear glaze.
Vin Santo, Piazano, Tuscany, 2004

\$135 per person Tax & Gratuity not included

"Beaujolais Nouveau is always released the third Thursday of November, regardless of the start of the harvest. All the grapes in the Beaujolais region must be picked by hand. These are the only vineyards, along with Champagne, where hand harvesting is mandatory."



A 2014 Beaujolais Nouveau Celebration

with
**Kysela Pere et Fils
Imports**

Friday, November 21, 2014 - 6:30 pm

Our annual *Beaujolais Nouveau Dinner* will be Friday, November 21, 2014. The import house of Fran Kysela Pere Fils will co-host this event. We will taste tens wines in addition to the 2014 Beaujolais Nouveau.

A native of Rocky River, Ohio, Mr. Fran Kysela started his import company in 1988 with a handful of French wineries: he now represents and imports over 250 wineries throughout the world. Kysela's offerings all tend to be extremely pure, ripe, fruity wines...in short, faithful reflections of their appellations. He is not an aggressive interventionistic importer à la Robert Kacher (or to a lesser extent, Neal Rosenthal, Eric Salomon, or Peter Weygandt), but neither does he permit his producers to take a laissez-faire approach to their work.

KPF believes in quality, value and bang for the buck. Nothing else matters but the quality of the juice in the bottle. Fran Kysela selects wines that are true to type and classic in their flavors; focused and on target. Selections tend to be fresh and bright and show good fruit/acid balance. KPF purchases only finished wines, understanding that buying by barrel sample and not by finished wine can lead to major disappointment for both the importer and his clients. The goal is to find wines that over deliver!



**Pre-Dinner Wine Tasting featuring
red wines from around the world.**

**Cream of Erie County Butternut Squash Soup, Maine Sea Scallop,
Roasted Red Pepper Salsa Cruda**

*A purée of seasonal Ohio butternut squash served with a seared George's Bank sea scallop
with a warm roasted red pepper salsa cruda.*

Pinot Blanc, Wolfberger, Alsace, France, 2013

Maine Lobster Quiche, Truffle Hollandaise

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

Domaine Guillemot Michel Vire-Clesse Maconnais Burgundy, France 2011

Roasted Kurobuta Pork Belly, Mountain Huckleberry Glace de Viande

*House cured Kurobuta pork belly served with pumpkin purée
finished with a mountain huckleberry glace de viande.*

Beaujolais Nouveau, Manoir du Carra, 2014

Beaujolais "Fleurie", Manoir du Carra, 2012

Wild Mushroom Truffle Ravioli & Duck Confit, Truffle Butter Sauce

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

Lirac "Dame Rousse", Domaine de la Mordoree", Rhône Valley, France, 2012

Hermitage "Les Hauts du Fief", Cave de Tain Crozes, Rhône Valley, France, 2009

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.*

Amarone della Valpolicella Classico, Accordini "Le Bessole", Veneto, Italy 2007

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.*

Chateau Gravas, Sauternes, Bordeaux, France, 2010

\$110 per person Tax & Gratuity not included

Truffles 101

For the past sixteen years we have featured truffles on our menu, culminating in our annual Truffle Dinner in late November. This year is no exception as we look forward to the fall truffle season.

Truffles have fascinated people for thousands of years. Their attraction is a tantalizing taste and aroma which, once experienced, is never forgotten. The taste and aroma of commercially collected truffles is so intense that they are used as a flavoring instead of a separate dish.

The "White Truffle" grows spontaneously in the rich clay soil of the hilly region of the Monferrato in Northern Italy. The "Tartufo Bianco" (white truffle) is the most coveted of the underground mushrooms and is often referred to as "The White Diamonds of Piedmont." It is the crème de la crème of the underground tubers, more delicate and prized than the "Black Truffle." Currently, a pound of "Black Truffles" is \$500 to \$850 and "White Truffles" are between \$2,000 to \$2,800 per pound, making truffles one of the most expensive food items in the world. The name "truffle" has been borrowed to describe small, fancy chocolate candies, another expensive and delicious food. Real "Black Truffles" are roundish, brown, and dirty when they come out of the ground. They are the fruit of the truffle organism, like apples are the fruit of an apple tree.

Truffles, which vary from the size of a nut to an egg, are finicky mushrooms that grow only in loose, humid, sun-soaked soil, particularly beneath elm and oak trees. The harvest season for "Black Truffles" runs from November to the beginning of March, and the season for "White Truffles" (runs) from October to the end of December.

So, what exactly does one do with truffles? They are meant to be served uncooked, because as their scent is powerful, their flavor is delicate. Mostly they wind up shaved as abrosial toppings for salad, pasta or risotto. They are also used to infuse oils and butter to compliment the shaved truffle toppings.

A Truffle Dinner

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

Friday, November 7, through Saturday, November 29, 2014

Scrambled Eggs & Truffles

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

Truffle Cappuccino

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

Sea Scallop En Croûte, Black Truffle Butter

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

Egg Fettuccini, White Truffles

Freshly shaved white "Alba" truffles, served over egg fettuccine with truffle butter and fine herbs.

Seasonal Wild Mushroom, Truffles & Duck Confit, en Croûte

Seasonal wild mushroom and truffle consommé, with duck confit, black "Burgundy" truffles, topped with puff pastry.

Roast Tenderloin of Veal, Sauce Périgueux

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

White Truffle Ice Cream

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

\$150 per person

Tax & Gratuity not included

Celebrate!

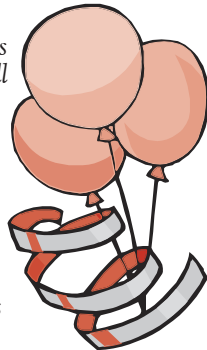
A New Year's Eve Celebration

We will have three seatings for New Year's Eve. Our first seating will be at 4:30 pm to 6:30 pm, the second seating will be 7:00 pm to 9:00 pm and the last seating will begin at 9:45 pm.

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

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

Note that availability of the last seating is extremely limited.



A New Year's Eve 2014

Wednesday, December 31, 2014

Hors d'oeuvres

Maine Lobster Quiche, Truffle Hollandaise

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

Artichaut l'Alouette

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

Escargot Champignons, Maitre d'Hotel

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

Lobster Bisque

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

Salade

Chez François Holiday Salad

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

Entrees

Chilean Sea Bass, Lobster Herb Crust

Sautéed Chilean sea bass filet topped with a Maine lobster herb crust served over braised fennel and fingerling potatoes topped with a rich tomato saffron broth.

Roast Rack of Lamb, Roasted Tomato Provençal Herb Crust

Australian rack of lamb, with a roasted tomato herb crust, over mousseline potatoes and sauced with roasted red tomatoes, braised cipollini onions, plump raisins lamb glace de viande.

Roast Tenderloin of Beef, Seasonal Woodland Wild Mushroom Sauce

Slowly cooked tenderloin of beef, served with an English Stilton herb risotto, topped with a seasonal wild mushroom sauce, garnished with a cheese crisp and seasonal vegetable.

Dessert

Chocolate Marzipan Mousse Torte

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

CHEZ FRANÇOIS

555 Main Street
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Fall 2014



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