



CHEZ FRANÇOIS Restaurant

Spring 2015

Volume 29 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,

Leonardo da Vinci once said that “Simplicity is the ultimate sophistication.” I couldn't agree more, but I would also add that quality has to be part of this equation. Why complicate quality products with too many ingredients? The path we choose when deciding to add a wine, beer, cocktail or food product is to buy fresh, in-season quality products from quality purveyors and farmers who have a passion for what they do. You can see the trend with the craft micro-breweries and cocktail bars that have opened since 2009. I am not sure what was the tipping point, but I might surmise that after the 2008 financial meltdown and recession that followed, people looked at life a bit differently. Perhaps we want our lives to be a little simpler. Perhaps, as we live a simpler life, we learn to live with less; but if we have less, we want it to be quality. Instead of drinking six diluted watery beers we drink two really good craft beers, or instead of two cheap wines we drink one really good wine.

If you missed actor Michael Keaton's Golden Globe acceptance speech, here it is: “In the household in which I was raised, the themes were pretty simple: work hard, don't quit, be appreciative, be thankful, be grateful, be respectful. Also to never whine, ever. Never complain. And always, for crying out loud, keep a sense of humor.” We couldn't agree more!

We look forward to serving you in 2015, our 29th year in business!!!! Opening day is Saturday, March 14.

God bless you and God bless America!

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

Car Service

Jim's Livery Service

216-390-5610

JimsTaxiLimo.com



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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A Passion for Doing Things Well

Quality always trumps the lackluster is a phrase that I have often used. **Quality** in business, engineering and manufacturing has a pragmatic interpretation as the *non-inferiority* or *superiority* of something; it is also defined as *fitness for purpose*. Quality is a perceptual, conditional, and somewhat subjective attribute, and may be understood differently by different people. Consumers may focus on the **specification quality** of a product/service, or how it compares to competitors in the marketplace. Producers might measure the **conformance quality**, or degree to which the product/service was produced correctly.

Support personnel may measure quality in the degree that a product is reliable, maintainable, or sustainable. **Simply put, a quality item (an item that has quality) has the ability to perform satisfactorily in service and is suitable for its intended purpose.**

I would add that passion plays an important role in quality. Many of those with whom we do business are passionate about what they do. Trust me, most people today would not put themselves through what these individuals put themselves through day in and day out. The Jones family who owns the Chef's Garden in Huron has been bankrupt twice...*twice* losing everything they had! Never ever, ever, ever, ever willing to give up, they got back on their tractor and started over. They are passionate about what they do and though their products are pricy, their quality is always unsurpassed. When Pat and Dan Conway started Great Lakes Brewery in 1988 I thought they were crazy. Pat was a retired teacher and Dan a banker—what could they possibly know about brewing? But Pat's passion for making a quality crafted beer and never compromising on quality have made them into the brewery they are today. And even today after all the accolades they have received, these two are still looking to better their product.

Today the artisan/craft movement is stronger than ever; it can be found in the resurgence of quality cocktails, handcrafted beers and small, biodynamic family farms and wineries. It can even be found in Detroit with the American car industry that now competes and often surpasses their foreign competitors! **Made in America and damn proud of it!!!!**



Hors d'oeuvres

- Soupe a L'Oignon Gratinée**.....\$12
French onion soup with toasted croutons and Gruyère cheese.
- Homard Bisque, en Croûte**.....\$14
Rich lobster bisque seasoned with garlic, shallots and tarragon, topped with puff pastry.
- Artichaut à l'Alouette**\$12
California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.
- Escargot Basilic**.....\$15
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.
- Homard et Saint André en Croûte**.....\$18
Maine lobster and Saint André cheese wrapped in puff pastry, baked and served with a black currant sauce.
- Coquilles Saint Jacques à la Parisienne**.....\$18
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.
- Martini de Crevettes**.....\$22
Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.
- Carpaccio de Filet de Boeuf aux Champignons Sauvage**.....\$20
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**\$16
Natural applewood-smoked Rainbow Trout served with marinated asparagus and a chive-infused olive oil.
- Pâté Maison**.....\$15
Chicken liver pâté with green peppercorns, hard boiled egg, red onion, caperberries, calamata olives, cornichons and crackers.

Entrees

- Dover Sole, à la Véronique**.....\$58
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.
- Saumon au Raifort, Maître d'hôtel**\$38
Seared filet of Atlantic Salmon, topped with fresh horseradish crust and an herb butter sauce.
- Raviolis de Homard du Maine, Sauce au Beurre de Truffe**\$40
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**\$39
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**.....\$38
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.
- Suprême de Volaille aux Noisettes et aux Crustacés**.....\$36
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.
- Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande**.....\$39
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**\$49
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 Naturel, Glace de Viande**.....\$44
Center-cut filet mignon, grille, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables and finished sauce au natural.
- Filet de Boeuf Wellington à la Périgourdine**\$52
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.

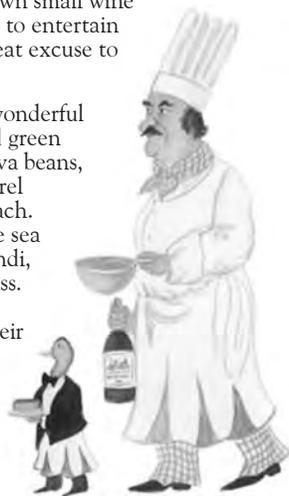
Pricing and availability subject to change.

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.

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:



Pricing and availability subject to change.

Amuse Bouche

— First Course —

Seared Maine Diver Sea Scallops, Kumquat Preserve

— Second Course —

Cream of Seasonal Wild Mushroom Soup, Duck Confit
Peekytoe Crab Salad and Shrimp, Seasonal Ohio Beets & Apples
Peppered Yellowfin Tuna, Lemon Vinaigrette Dressing

— Third Course —

Maine Lobster Raviolis, Truffle Butter Sauce
Char-Grilled Farmed Raised Coturnix Quail, Huckleberry Glace de Viande
Mushroom Risotto, Seasonal Truffles

— Fourth Course —

Seared Mediterranean Bronzini, Hearts of Palm & Heirloom Tomato Salsa Cruda
Tournedo of Beef, Duck Confit & Chanterelle Mushroom Glace de Viande
Roasted Australian Lamb Chop Provençale, Glace de Viande

— Fifth Course —

Dessert du Jour
Griottines & 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

Touché Specials

A sample of our extensive menu.

Hors d'oeuvres

Assiette de Charcuterie - \$20

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

Coquille Homard, Risotto - \$16

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

Martini de Crevettes - \$22

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

Artichaut à l'Alouette - \$12

Artichoke hearts, stuffed with alouette cheese, breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

Escargots au Basilic - \$15

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

Le Scotch Egg, Whole-Grain Moutarde ail Mayo - \$14

Hardboiled egg, crusted with pork sausage, breaded with panko and served with whole-grain mustard garlic mayo.

Raviolis de Homard - \$16

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

Moules Fumé Saumon - \$15

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

Potages & Salades

Soupe à L'Oignon Gratinée - \$12

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

Homard Bisque, en Croûte - \$14

Rich lobster bisque with tarragon, topped with puff pastry.

Crème de Tomates Rôties Biscuit - \$14

Roasted tomato soup with English Stilton cheese and crostini.

Crabe et Melon Salade de Crevettes Timbale - \$18

A citrus crab salad tossed with a brunoise of cantaloupe, honeydew and pineapple, garnished with shrimp and radish curl, citrus vinaigrette.

Chez François Hiver Grande Salade - \$12/ 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 - \$21

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 - \$20

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

Porc Belly, Saisonnier Champignons Sauvages - \$20

Seared Black Berkshire pork belly in its natural juices, served over mousseline potatoes with a wild mushroom glace de viande.

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.

Panini Grillé Européenne, Frites au Parmesan - \$16

A traditional grilled Panini with Gruyère, speck, Prosciutto Cotto, Sopressata, garnished with relishes and seasoned French fries with Parmigiano-Reggiano cheese.

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, 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.



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

Friday - Wednesday, March 13-18, 2015

Open seating 5:00pm - 9:00 pm

Join us upstairs at Touché 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 **\$45**. So, wear something green and come join us.

Guinness & Onion Soup, Tillamook Cheddar Gratinée

Sweet onions with Guinness and beef stock, topped with Tillamook cheddar crouton and melted Tillamook Cheddar cheese.

Fingerling Potato & Bermuda Red Onion Salad

Seasonal greens with herb vinaigrette dressing, wrapped in an English cucumber, topped with Bermuda red onions and fingerling potatoes, garnished with tomato.

Chez François Corned Beef, Irish Colcannon

Corned beef and banger sausage with baby carrots and Colcannon with shredded cabbage and applewood smoked bacon, parsley and vegetable broth.

Or

Char-Grilled Jail Island Salmon, Irish Colcannon

Char-grilled salmon with baby carrots and Colcannon which is mashed potatoes with shredded cabbage, parsley and vegetable broth.

Bailey's Cheesecake, Spring Berries

Kentucky Derby Party

Saturday, May 2, 2015

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

Join us upstairs at Touché 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 **\$45**. 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.

Hot Brown Soup, Tomato & Chervil Salsa Cruda

A cheddar cheese cream soup flavored with chicken and ham and root vegetable brunoise, topped with a crouton with a tomato and chervil salsa cruda.

Chez François Seasonal Spinach, Mandarin Orange Salad

Erie county spring spinach salad tossed with champagne vinaigrette dressing with Mandarin oranges and Bermuda red onions.

Grilled Kentucky Bourbon Hanger Steak & Creamy Cheddar Grits

Char-grilled Hanger steak cooked medium-rare, over Kentucky Derby creamy cheddar grits, finished with a bourbon and honey glaze.

Pecan & Chocolate Tart, Bourbon Crème Anglaise

A tart, filled with caramel custard, pecans and chocolate, topped with Chantilly cream, served with Madagascar French vanilla bean ice cream and caramel sauce.

Wine Dinners

Upstairs at Touché and the Parisian Room



Nino Negri

An Italian Wine Dinner

with Sara Maule of Nino Negri Winery

Lombardy, Italy

Wednesday, May, 20 2015

\$65 per person - Tax & Gratuity Not Included

Established in 1897, Nino Negri is the premier estate producing wine in the Valtellina DOCG in Italy's Lombardy region. The estate specialty is Sfursat ("strained" or "forced"); a wine made from grapes harvested by trained pickers and dried for 100 days in the cool, dry, alpine air. This winemaking style combines the opulence of Amarone with the elegant complexity of Barolo. The success of Nino Negri is due largely to the efforts of winemaker Casimiro Maule who has worked at the estate since 1971, his entire professional life. In 2007, Casimiro was named "Winemaker of the Year" by Gambero Rosso, the magazine authority on Italian wine.

The Valtellina region, located at the base of the pre-Alps on Italy's border with Switzerland, is an extremely challenging terroir. A narrow, 25 mile-long amphitheater of terraced vineyards lines the north bank of the Adda River, forming a deep gorge amid mountainous terrain. This is Italy's largest terraced area of viticulture: an impressive 1,500 miles of dry walls that support the terraces are distributed over the 25-mile strip.

The star and primary varietal here is Chiavennasca, the local name for Nebbiolo. The variety has been cultivated in the area for over 1,000 years and all Valtellina DOCG wines must contain at least 90% Chiavennasca.

- First Course -

Risotto alla Milanese, Parmigiano-Reggiano Cheese Crisp
Risotto made with Carnaroli rice with onions and chicken consommé, Plugrá butter, fine herbs
and Parmigiano-Reggiano and saffron, garnished with a cheese crisp.
Ca'Brione "Blanc," Nino Negri, Valtellina • Lombardy, Italy 2012

- Second Course -

Marubini Raviolis, Consommé Trio
Raviolis made with egg pasta, stuffed with Cremona Italian-style salami,
Parmigiano-Reggiano, topped with a beef, pork and chicken consommé and fine herbs.
Inferno, Nino Negri, Valtellina • Lombardy, Italy 2010
Quadrio, Nino Negri, Valtellina • Lombardy, Italy 2010

- Third Course -

Braised Kobe Beef Short Rib, Osso Buco Style, Con Gremolata
Braised short ribs, cannellini beans, Prosciutto de Parma ham and a jardinière of root vegetables,
roasted bone marrow, finished with Gremolata, chopped parsley, garlic and lemon zest.
Sfursat, Nino Negri, Valtellina • Lombardy, Italy 2009
5 Stelle Sfursat di Valtellina, Nino Negri, Valtellina • Lombardy, Italy 2009

- Fourth Course -

Truffle Charm, Robiola Cheese Espuma, Florentine Cookie
Whiskey crème brûlé with Robiola cheese foam, topped with a hazelnut Florentine.

"Now in the 21st century, Frederick Wildman & Sons has become 'the biggest little wine company in America,' and is committed to maintain quality in its offerings, its service and its relationships."

A Spring Equinox Wine Dinner

With **Frederick Wildman & Sons**
Friday, March 20, 2015 at 6:30 pm



Join us on the first day of Spring, Friday March 20, 2015, as Rebecca Rhode of Frederick Wildman & Sons co-hosts a European Wine Dinner with us. Ms. Rhode will lead us in a tasting of nine wines located throughout France, Italy and Spain and Churchill's 2011 award-winning vintage port from Portugal. Chef John D'Amico and his staff will prepare a six-course dinner to complement these wines.

Following the repeal of prohibition, Frederick S. Wildman, a Connecticut-born wine connoisseur, bought the century-old Bellows and Co., a wine importer and fine-food emporium. That same year Wildman traveled to Europe's finest vineyards to pursue suppliers and to grow his importing business. Within a short time, Wildman signed on some of France's finest wine producers, many still in Frederick Wildman's portfolio today.

With Wildman in charge, the company grew and prospered. Wildman himself wrote the newsletters and wine notes, always reflecting his personal commitment to the highest quality products for his discriminating clientele. The Colonel, as he was called, continued to travel to Europe to develop contacts and establish partnerships.

Today Frederick Wildman & Sons portfolio of wines includes over 50 brands from Austria, France, Germany, Italy, Portugal and Spain, each one unique and each one prominent in its region of production. Along with the growth, the familiar Wildman Oval - created by the Colonel and present on every bottle that the company imports - has remained constant and is still consistently recognized worldwide as a symbol of quality.

Champagne "Brut" Pol Roger, Epernay · Champagne, France, NV

Goat Cheese Mango Ravioli, Peekytoe Crab & Pink Grapefruit Timbale
Mango ravioli, filled with Lake Erie Creamery goat cheese, served with a citrus crab and grapefruit timbale, flavored with a citrus vinaigrette, topped with micro baby arugula, citrus essence.
Sancerre "Les Caillottes," Pascal Jolivet, Loire Valley, France, 2013

Cream of Organic Carrot Soup, Crystallized Ginger & Carrot Mélange
A bowl of puréed, organically-grown field carrots, carrot mélange with roasted ginger, garnished with crystallized ginger and micro-herbil.
Riesling, Hugel et Fils, Riquewihr · Alsace, France, 2012

Lake Erie Walleye Pike Quenelle, English Pea Purée, Nantua Sauce
Lake Erie Walleye dumpling, poached in a vegetable court bouillon, English pea purée, finished with a Nantua sauce.

Terrazze Retiche di Sondrio "Ca' Brione," Nino Negri, Toglio · Valtellina, Italy, 2013
Bourgogne Blanc "Les Sétilles," Olivier Leflaive, Côte de Beaune · Burgundy, France, 2013

Pekin Duck Cassoulet, Duck & Cherry Consommé
Roast Pekin duck breast, served over a Napa cabbage timbale filled with white beans and duck confit, duck and cherry viande, cherry crackling, with a splash of duck consommé.
Rioja Reserva "Coto de Imaz," El Coto, Rioja, Spain, 2005
Mercury "Clos des Myglands," Domaine Faiveley, Côte Chalonnaise · Burgundy, France, 2012

Kobe Beef Short Rib, Red "Inferno" Pancetta Bacon Glace de Viande
Braised short ribs served in its natural juices with red Inferno and Pancetta bacon, stewed lentils and aromatic spices with a jardinière of braised, shallots, fennel and turnips.
Crozes-Hermitage "Les Jalets," Paul Jaboulet,
Northern Rhône Valley, France, 2011
Red 'Inferno," Nino Negri, Valtellina, Italy, 2013

Long Clawson English Stilton Cheese & Medjool Dates, Pecan Florentine Cookie
Medjool dates, filled with a 12-mos aged English Stilton Cheese, port wine reduction and caramelized bacon, Pecan Florentine cookie.
Vintage Porto, Churchill's, Douro Valley, Portugal, 2011

\$110 per person Tax & Gratuity not included

An Easter Celebration

Sunday, April 5, 2015 • 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 with 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

Char-Grilled Farro Island Salmon Filet, Papaya & Mango Chutney
Grilled salmon filet, Napa cabbage with a sweet potato mousseline, papaya & mango chutney, sweet potato curl with mousseline potatoes, spring vegetables, finished with a 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, layered crêpe shells, filled with chocolate mousse, finished with a hazelnut & chocolate Chantilly cream, Frangelico cream anglaise sauce and seasonal berries.

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

\$65 per person Tax & Gratuity not included

"When you have great vineyards that produce high-quality grapes of distinct, individual character, this approach is not only environmentally and socially responsible, it's also the best way to consistently make fine wine."

A California Wine Dinner

With Ridge Vineyards

Thursday, April 16, 2015 • 6:30 pm

The history of Ridge Vineyards begins in 1885, when Osea Perrone, a doctor who became a prominent member of San Francisco's Italian community, bought 180 acres near the top of Monte Bello Ridge. He terraced the slopes and planted vineyards, and using native limestone, he constructed the Monte Bello Winery, producing the first vintage under that name in 1892.

The first Zinfandel was made in 1964, from a small nineteenth-century vineyard down the ridge. This was followed in 1966 by the first Geyserville zinfandel. Working on weekends, they made wines of regional character and unprecedented intensity. By 1968, production had increased to just under three thousand cases per year, and in 1969, Paul Draper joined the partnership. His knowledge of fine wines and traditional methods complemented the straightforward "hands off" approach pioneered at Ridge. Under his guidance the old Perrone winery (acquired the previous year) was restored, the finest vineyard lands leased or purchased, the consistent quality and international reputation of the wines established. Cabernet and Zinfandel account for most of the production; Syrah, Grenache, Carignane, and Petite Sirah constitute a small percentage. Known primarily for its red wines, Ridge has also made limited amounts of Chardonnay since 1962.

Lytton Springs, in Sonoma County, became part of the Ridge estate in 1991. A quarter century of experience with this vineyard convinced Ridge Vineyard that it was an exceptional piece of ground. Forty consecutive vintages of Geyserville attest to yet another stunning combination of location and varieties. Though born in the early sixties to the post-Prohibition world of modern California winemaking, Ridge relies on nature and tradition rather than technology. Their approach is straightforward: find intense, flavorful grapes; intrude upon the process only when necessary; draw the fruit's distinctive character and richness into the wine.

**RIDGE
VINEYARDS**

Citrus Herb Crust Chilean Sea Bass, Lobster Melon Salsa Cruda
Chilean Sea Bass, topped with a citrus herb crust & candied kumquats, served on a lobster and melon salsa cruda, flavored with citrus vinaigrette and herb butter sauce.
Chardonnay "Estate," Ridge Vineyards, Santa Cruz Mountains, 2012

Mesquite Smoked Wild Mushroom Strudel, Classic Hollandaise Sauce
Layered phyllo dough with smoked seasonal wild mushrooms, finished with a classic Hollandaise sauce, micro chervil.
Petite Syrah "Lytton Springs Estate," Sonoma County, 2013

House-Cured Kurobuta Pork Belly, Pork Zinfandel Reduction
Seared Black Berkshire pork belly simmered in its natural juices, served over braised yams and topped with a pork Zinfandel reduction.
Zinfandel "Lytton Springs Estate," Sonoma County, 2012
Zinfandel "Geyserville," Sonoma County, 2012

Braised Kobe Beef Short Ribs, Blackberry Glace de Viande
Braised short ribs served in its natural juices with the essence of seasonal blackberries, with creamy polenta and jardinière of root vegetables.
Zinfandel "Paso Robles," Central Coast, 2012
Zinfandel "Pagani Vineyard," Sonoma Valley, 2012

Roast Loin of Breckenridge Lamb, Whole Grain Mustard Mint Glace de Viande
Roast loin of lamb, lightly-peppered and served with an apple potato mousseline, topped with a whole grain mustard and seasonal mint lamb glace de viande.
Merlot "Estate," Ridge Vineyards, Santa Cruz Mountains, 2012
Cabernet Sauvignon "Estate," Ridge Vineyards, Santa Cruz Mountains, 2012

Stewed Fruits, Madagascar French Vanilla Bean Ice Cream
Stewed tree fruits in Viognier, served over an almond tuile with Madagascar French vanilla bean ice cream, Viognier glaze.

\$110 per person Tax & Gratuity not included

"The permissible red grape varieties in Bordeaux are: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot. The permissible white grape varieties are: Sauvignon Blanc, Sémillon and Muscadelle grapes."

A Bordeaux Wine Dinner

with Monsieur Dan Greathouse

Sunday, April 26, 2015

6:00 pm Dinner

Our Annual Bordeaux dinner takes place Sunday April 26, 2015. This year's dinner features sixteen wines, four white wines and twelve red wines. In the past fifteen years Bordeaux producers have modernized the way they do things in their vineyards and in their cellars. Today they are making terrific wines with upfront fruit flavors, silky textures that can be enjoyed early or can be cellared for years of enjoyment. Bordeaux is the largest fine-wine district on earth; this dinner is a great way to explore and further enhance your knowledge of these wines.

Dan Greathouse of Heidelberg Distributors will co-host this dinner with us. Dan has spent decades in Bordeaux visiting Châteaux, is an expert in this region, and will lead us in this tasting.

Most of the greatest wines of France rely upon a single grape variety for their personality and quality. Hardly any wines of Bordeaux do. There can be as many as five varieties used for red wines, and a few good properties use fewer than three. This year's lineup includes wines from the 2007 to 2011 vintages, it includes eleven appellations and wines that retail from \$16.00 to \$170.00. These are wines that offer different styles and stories of their existence.

Chef John D'Amico will prepare a six-course dinner that will compliment these wines.



CHATEAU DUHART-MILON

Cream of English Pea Soup, Louisiana Gulf Shrimp, Montrachet Goat Cheese Quenelle

A bowl of puréed English pea and a seared gulf shrimp, topped with a Montrachet goat cheese quenelle, finished with shrimp cracklings and pea tendrils.

Château Prestal "Blanc," Bordeaux Superieur, France, 2013

Château Carbonnieux "Blanc," Pessac-Leognan, 2009

Château Domaine Chevalier, Pessac-Leognan, 2008

Oxtail Raviolis & Spring Morel Mushrooms, Truffle Butter Sauce

Raviolis filled with oxtail meat, garnished with spring morel mushrooms, topped with shaved aged Parmigiano-Reggiano cheese and white Alba Truffle butter sauce.

Château Pezat, Bordeaux Superieur, 2010

Château Le Conseiller, Bordeaux Superieur, 2010

Château Chasse Spleen, Moulis, 2009

Braised Squab Ballontine, Huckleberry Glace de Viande

Stuffed New York squab with a huckleberry, pork and fine herb forcemeat finished with a roasted yam purée and huckleberry glace de viande.

Château Le Clos du Beau Pere, Pomerol, 2010

Château Bellevue de Tayac, Margaux, 2010

Château Clos Badon, Grand Cru, Saint-Émilion, 2010

Roasted Australian Lamb Chop, Mint Crusted Herb Crust,

Whole Grain Mustard Lamb Glace de Viande

Roasted Australian lamb chop, topped with a mint herb crust, sauced with mint & whole grain mustard lamb glace de viande, apple mousseline potatoes.

Château Aromes de Pavie, Grand Cru, Saint-Émilion, 2009

Château Le Parde de Haut Bailly, Pessac-Leognan, 2009

Château Croix de Beaucaillou, Saint-Julien, 2010

Teres Major Filet "Sous Vide," Grille, Cabernet Truffle Wine Sauce

Teres Major Tenderloin slow-cooked in its natural juices, grilled, wild mushroom & mousseline Jerusalem artichoke brunoise, wild mushroom duxelle, finished with a red wine truffle sauce.

Château Clement Pichon, Haut-Médoc, 2010

Château Issan, Margaux, 2009

Château Duhart-Milon, Pauillac, 2011

Seasonal Rhubarb Tart, Long Clawson English Stilton Cheese, Rhubarb Coulis

A fruit tart filled with an almond frangipane, topped with pastry cream with seasonal stewed rhubarb, topped with Chantilly cream, served with a 12-month aged English Stilton cheese and rhubarb coulis.

Château Suduirant, Sauternes, 2007

\$150 per person Tax & Gratuity not included

"The name Pinot Noir is derived from the French words for pine and black; the pine alluding to the grape variety having tightly clustered, pine cone-shaped bunches of fruit."

*A Five on Five
Pinot Noir Dinner*
Five Terroirs & Five Producers
Thursday, May 7, 2015 • 6:30 pm



Dreyfus, Ashby & Co.

PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

Please join us for a very special night that will feature five principal winery owners showcasing what they do best, Pinot Noir. Our good friend Mark Kalachnik of Dreyfus, Ashby Imports assembled this tour with a focus on Pinot Noir producers, in their portfolio, from around the world.

The featured guests include Laurent Drouhin of Maison Joseph Drouhin from Burgundy, France; Martin Hofstatter of J. Hofstatter from Alto Adige, Italy; Charline Drappier of Champagne Drappier from Champagne, France; Kyle Thompson of Saint Clair Winery from Marlborough, New Zealand; and finally David Millman of Domaine Drouhin from the Willamette Valley, Oregon. This dinner is the only public event in which Domaine Drouhin is participating on this tour that is predominately a Pinot Noir Trade Seminar traveling around the country.

Each winery principal will participate and present two of their wines and explain the soil, climate, wine-making and unique conditions that help them to craft world class Pinot Noir based wines from their geographical locations.

Chef John D'Amico has created a splendid six-course dinner to accompany these terrific wines.

Scotch Barreled Smoked Salmon Croque-Monsieur, Jicama & Cucumber Salad

Pullman bread, filled with smoked salmon and Gruyère cheese, lightly egg-battered and sautéed, garnished with a jicama and cucumber salad.

Champagne "Rose," Champagne Drappier, Urville • Champagne, France, NV

Seared Maine Diver Sea Scallops, Montrachet Goat Cheese, English Pea Purée

Maine diver sea scallops, topped with almond crusted Montrachet goat cheese and finished with an English pea purée, pea tendrils.

Sauvignon Blanc "Pioneer Block 2 Swamp Block,"

Saint Clair Family Estate Marlborough, New Zealand, 2013

Seared Branzino Filet, Gras Pistas, Lemon Vinaigrette

Seared Mediterranean Bronzini, served with broccoli raab, herb-butter polenta topped with Gras Pistas, toasted pine nuts, garlic, basil, Italian parsley, mint and extra-virgin olive oil lemon vinaigrette.

Pino Bianco, J. Hofstätter, Alto Adige, Italy, 2013

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 "Barthenau Vigna S. Urbano," J. Hofstätter, Alto Adige, Italy, 2013
Pinot Noir "Pioneer Block," Saint Clair Family Estate, Marlborough, New Zealand, 2013

House-Cured Kurobuta Pork Belly, Morel Mushroom Pinot Noir Reduction

Seared Black Berkshire pork belly simmered in its natural juices, seasonal morel mushrooms, pork and morel mushroom Pinot Noir reduction.

Pinot Noir "Laurène," Dom. Drouhin Oregon, Willamette Valley, Oregon, 2012
Chambolle Musigny, Maison Joseph Drouhin, Burgundy, France, 2012

Chocolate Semi-Freddo, Huckleberry Coulis, Donatella Gelato & Hazelnut Florentine

Chocolate mousse pâté, huckleberry coulis with Donatella gelato, finished with a hazelnut Florentine cookie.

Moscato Rosa, J. Hofstätter, Alto Adige, Italy, 2013

\$110 per person Tax & Gratuity not included



A Mother's Day Celebration

Sunday, May 10, 2015 • 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 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

Alaskan Kodiak Island Halibut Filet, Golden Delicious Apple Bénédictine Butter Sauce

Sautéed spring halibut filet, lightly breaded with almond flour and topped with an apple Bénédictine butter sauce.

Roasted Breast of Chicken, Coq au Vin

Roasted bone-in chicken breast, with a traditional bacon and onion red wine sauce, 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 glaze, with a hazelnut sweet potato mousseline.

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 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 and served with a raspberry ice cream.

\$65 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 as well as 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 Lake Shore 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 18, 2015. Please contact us if you are interested in joining. 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

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