



# CHEZ FRANÇOIS Restaurant

Fall 2015

Volume 28 Issue 3

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,

*Difficult* or *Challenging* which is it? If you go through life thinking everything is too difficult you will never accomplish a thing, challenging is much more optimistic. The persons that made this country great did not see “things” as difficult, they saw them as *challenges* to overcome so they could get to the next challenge. When I was young my grandfather brought me to the Track & Field Hall of Fame in West Virginia and showed me the Optimistic Creed that can be found in the entrance of museum. He told me “If you live your life by this creed you will be successful”.

### **The Optimist Creed Promise Yourself-**

To be so strong that nothing can disturb your peace of mind. To talk health, happiness and prosperity to every person you meet. To make all your friends feel that there is something special inside them. To look at the sunny side of everything and make your optimism come true. To think of only the best, to work for only the best, and to expect only the best. To be just as enthusiastic about the success of others as you are about your own. To forget the mistakes of the past and press on to greater achievements of the future. To wear a cheerful countenance at all times and give every living creature you meet a smile. To give so much time to the improvement of yourself that you have no time to criticize others. To be too large for worry, too noble for anger, too strong for fear, and too happy to permit the presence of trouble.

We have a terrific fall calendar of events and we hope to see you soon. As always, we thank you for your patronage and your kind words to others about us. Merci, Merci!

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)

### *Car Service*

**Jim's Car Service**  
Cleveland Westside  
216-390-5610

**Company Car and Limousine**  
Downtown Cleveland & Eastside  
216-861-7433

### *Boat Rides*

**Lake Shore Electric Boating**  
440-967-4221

### *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

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## 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, 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, Maitre d'hôtel** .....\$38  
Seared filet of Atlantic Salmon, topped with fresh horseradish crust and an herb butter sauce.
- Assiette de Coquillage au Basilic** .....\$40  
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** .....\$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 Bœuf Naturel, Glace de Viande**.....\$44  
Center-cut filet mignon, grilled, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables, 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.

We can personalize a Chef's Dinner for you and your friends...a great way to celebrate a special birthday.

## *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 —*

Char-Grilled George's Bank Sea Scallops,  
Ohio Apple & Golden Raisin Fruit Chutney

#### *— Second Course —*

Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds  
Maine Lobster Raviolis, Truffle Butter Sauce  
Peekytoe Crab Salad & Shrimp, Seasonal Ohio Apples & Beets

#### *— Third Course —*

Ohio Petit Pumpkin & Duck Confit, Cherry Glace de Viande  
Char-Grilled Farmed Raised Coturnix Quail, Huckleberry Glace de Viande  
Mushroom Risotto, Seasonal Truffles

#### *— Fourth Course —*

Searred 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

*\$100 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 our extensive menu.*

## *Hors d'oeuvres*

### **Assiette de Charcuterie - \$22**

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.

### **Cocktail 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 - \$14**

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

### **Saumon Fumé et Crabe Peekytoe Timbale - \$16**

Smoked salmon timbale, filled with Peekytoe crab, topped with seasonal fruit chutney, lemon vinaigrette dressing and micro greens.

### **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 - \$16**

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

## *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.

### **Maple Brook Farm Burrata, Seasonal Greens - \$12**

Seasonal greens, tossed with a basil vinaigrette dressing, topped with Vermont Burrata and roasted tomatoes, crostini.

### **Chez François Hiver Grande Salade - \$12/ Petit \$6**

Winter Erie County greens, tossed with 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.

### **Steak Frites, Bercy Butter - \$34**

"Ohio Proud" Certified Angus Beef Delmonico steak grilled, prepared medium-rare, served with French fries and herb butter sauce.

### **Braisé de Boeuf de Kobe de Côtes, Jardinière - \$22**

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.

### **Crevettes de Jonghe - \$18**

Gulf of Mexico shrimp in rich garlic butter with fine herbs, served with Gruyère cheese focaccia garlic bread.

### **Saisi Golfe du Mexique Albacore, BLT - \$18**

Seared yellowfin tuna, fraise salad, tomatoes, applewood smoked bacon & kewpie mayo, sour dough toast. Served with Chez slaw.

## *Les Desserts*

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

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

### **Profiteroles Au Chocolat - \$9**

Profiteroles filled with French vanilla bean ice cream, topped with chocolate sauce.

### **Creme Brule 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 Italian Wine Dinner*

With Senore Luigi Seracci Guerrieri  
of Castello Monaci, Puglia, Italy



Friday, September 18, 2015  
6:30 pm

Joins us on a rare Friday night wine dinner featuring wines from Castello Monaci located in Puglia, Italy. Luigi Seracca, brand ambassador with Gruppo Italiano Vini will be visiting Cleveland and we were asked if we would like to co-host and event with him. Since our roots go back to the Puglia region we said YES!

### **Spicy Yellowfin Tuna Tartar**

*Amuse bouche of spicy Yellowfin tuna tartar, citrus juice, Bermuda onions, ginger, chives & micro greens.  
Rosato "Kreos", Castello Monaci, 2014*

### **Maine Lobster Zucchini Blossom, Pecorino-Romano Cream Sauce**

*Sautéed Erie County zucchini blossom, filled with a Maine Lobster stuffing and topped with a cream sauce.  
Fiano "Acante", Castello Monaci, 2014*

### **Frittata di Rucola e Due Formaggi**

*Frittata of egg custard with arugula, roasted tomatoes, shallots, Pecorino-Romano and Ricotta cheese.  
Primativo "Piluna", Castello Monaci, 2009  
Primativo "Artas", Castello Monaci, 2012*

### **Orecchiette, Baby Lamb Meatballs**

*Orecchiette pasta with tomato ragout, baby lamb meat balls, broccoli rabe & served with a robust meat sauce.  
Salice Salentino "Liante", Castello Monaci, 2009*

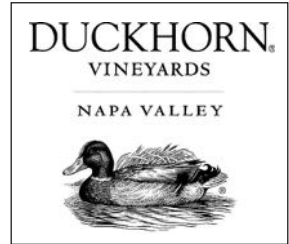
### **Crème Puff, Chocolate Ricotta Sauce**

**\$65 per Person** - Tax & Gratuity not included

## *The Duckhorn Wine Dinner*

Thursday, September 24, 2015  
6:30 pm

Co-founded by Dan and Margaret Duckhorn in 1976, Duckhorn Wine Company has spent almost forty years establishing itself as one of North America's premier producers of California wines. This dinner will feature five wines from each of their collections of fine wineries.



### **Sweet Dumpling Squash & Curry Soup,**

*Cream of sweet dumpling squash and curry soup garnished with a petite crab cake.  
Savignon Blanc, Duckhorn, Napa Valley, California, 2013*

### **Maine Lobster Quiche, Truffle Hollandaise**

*Flaky pie crust filled with savory custard, Maine lobster, eggs, cream, shallots and Gruyère cheese.  
Chardonnay, Migration, Russian River, California, 2013*

### **Cassoulet of Duck, Duck Broth**

*Roast Duck Breast over a cabbage timbale, filled with white beans, duck confit, pancetta and shallots.  
Pinot Noir, Goldeneye, Anderson Valley, California, 2012*

### **Skirt Steak Smoked Woodland Wild Mushrooms**

*Char-grilled skirt steak, smoked wild mushroom mélange with Cabernet sauvignon wine glace de viande.  
Red "Paraduxx", Napa Valley, California, 2013*

### **Decoy Cabernet Sauvignon, Alexander Valley, California, 2013**

*Decoy Zinfandel, Alexander Valley, California, 2013*

### **Apple Frangipane Tart**

*An apple frangipane tart, filled with golden delicious apples, topped with vanilla ice cream and apricot glaze.*

**\$70 per Person** - Tax & Gratuity not included

# *Upstairs at Touché and the Parisian Room*

— ROBERT —  
**BIALE**  
VINEYARDS

## *A California Zinfandel Tasting*

With Dave Pramuk of Robert Biale Vineyards  
Sunday, October 4, 2015 - 6:00 pm

For over seventy years, beginning in 1937, the Biale family has grown Zinfandel and a variety of produce on their farm located on the outskirts of the town of Napa. Please join us as we welcome to Ohio founding partner and zinfandel ambassador Dave Pramuk. We will feature a four-course dinner tasting four "terroir" driven zinfandels and two petite sirahs produced by this historic winery.

**Cream of Butternut Squash Cappuccino, Goat Cheese Espuma**  
*Cream of butternut squash soup topped with a goat cheese foam.*

**House-Cured Kurobuta Pork Belly, Pork Zinfandel Reduction**  
*Seared pork belly, simmered in its natural juices, served over braised yams and topped with a pork Zinfandel reduction.*  
*Zindandel "Black Chicken", Robert Biale Vineyards, Napa Valley, California 2012*  
*Zindandel "Stagecoach Vineyard", Robert Biale Vineyards, Napa Valley, California 2012*

**Braised Kobe Beef Short Rib, Blackberry Glace de Viande**  
*Braised short ribs served in its natural juices with creamy polenta and jardinière of root vegetables.*  
*Zindandel "Rocky Ridge/Rockpile", Robert Biale, Dry Creek Valley, California 2012*  
*Zindandel "WR Moore Vineyard", Robert Biale, Coombsville, California 2012*

**Char-Grilled Flank Steak with Smoked Wild Mushrooms**  
*Grilled flank steak, served with an herb risotto and topped with smoked woodland wild mushrooms.*  
*Red "Basic Black", Robert Biale Vineyards, Sonoma County, California, 2011*  
*Petite Sirah "Royal Punishers", Robert Biale Vineyards, Napa Valley, California 2012*

**St. Angle & Lake Erie Creamery Goat Cheese, Cherries François**  
*Petite cheese course of St. Angle and goat cheese, cherries François.*

**\$70 per Person** - Tax & Gratuity not included



## *12 Beers of Christmas*

Wednesday, November 25, 2015  
6 pm to 8 pm

**\$50 per Person**  
Tax & Gratuity included

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.

Several years ago we introduced "The Twelve Beers of Christmas" featuring twelve holiday beers from around the world. 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.



The 2012 California wine grape harvest yielded generous amounts of high quality fruit, and winemakers across the state are describing this year's vintage as "excellent," "outstanding" and "ideal."

## *An Extraordinary California Wine Dinner*

*Featuring Limited Released Wines of 2012 & 2013*

**Thursday, September 10, 2015 • 6:30 pm**

Every five years we host a dinner that features highly rated, sought after wines from various parts of the world. This year we thought that we should feature 15 extraordinary wines of the 2012 and 2013 vintages of California.

I put forth a challenge to Christina Lakatos brand manager of Wine Trends a leading distributor of highly sought after Californian wines. Let's have a dinner with your highly rated, most sought after wines. She said "of course". The list of wineries is stunning.

Great chardonnay producers *Patz & Hall*, *Marc Aubert* and *Kistler* begin the evening., featuring three terroir driven wines. We then move on to the Sonoma Coast for three single vineyard pinot noirs adding *Peter Michael* to the mix of wineries.

First produced from the 1974 vintage by Joseph Phelps, *Insignia* was the first proprietary Bordeaux-style blend produced in California. We will taste the latest release as well as blends from *Rudd Winery* and "*Les Pavots*" from *Peter Michael*.

Founded in 1995 in the heart of the Oakville District of Napa Valley Gordon Getty's *Plumpjack* was an immediate success. The fourth flight features three distinct cabernet sauvignons from the *Plumpjack* group including *Plumpjack* in Oakville, *Cade* in Howell Mountain and *Odetta* in The Stag's Leap District.

We conclude the tasting with three heavyweight cabernet sauvignons from Napa Valley. The 2012 *Shafer "1.5"* and *Paul Hobbs* legendary "*Dr. Crane Vineyard*" cabernet sauvignons. We conclude this flight with the just released 2009 *Cabernet Sauvignon* from *Mayacamas Vineyards*, one of the oldest wineries first established in 1889!

**Chilean Seabass, Caramelized Fennel & Roasted Lemon Plugra Butter**  
*Chilean Sea Bass poached in Verjus with julienned caramelized fennel-topped with a roasted lemon Plugra butter sauce, garnished with lemon balm and preserved Meyer lemons.*  
**Chardonnay "Hyde Vineyard" Patz & Hall, Carneros Valley, California, 2012**  
**Chardonnay "Ritchie Vineyards", Aubert, Russian River Valley, California, 2012**  
**Chardonnay "Les Noistier", Kistler, Sonoma Mountain, California, 2012**

**Hudson Valley Quail, Sun-Dried Cherries & Pancetta Bacon**  
*Char-grilled boneless breast of "Coturnix" Quail, lightly peppered served over a sweet potato mousseline with sun dried cherries and pancetta bacon and a pinot noir glace viande.*

**Pinot Noir "Gap's Crown Vineyard", Patz & Hall, Sonoma Coast, Sonoma Valley, California, 2013**  
**Pinot Noir "La Caprice", Peter Michael, Sonoma Coast, Sonoma Valley, California, 2013**  
**Pinot Noir "UV-SL Vineyard", Aubert, Sonoma Coast, Sonoma Valley, California, 2013**

**Rabbit, Duck and Lamb Pot-au-Feu, Seasonal Vegetables**  
*A combination of rabbit ballotine, roasted duck breast and Breckenridge lamb loin, root vegetables and sun-choke mousseline, topped with a rich rabbit, duck and lamb broth.*  
**Red "Insignia", Joseph Phelps, Napa Valley, California, 2012**  
**Red "Oakville Estate", Rudd, Napa Valley, California, 2011**  
**Red "Les Pavots" Peter Michael, Knights Valley, Sonoma County, California, 2012**

**Roast Tenderloin of Veal Roasted Fennel Mélange**  
*Roasted fennel with fine herbs and shallots, cannellini beans mélange topped with tenderloin of Provimi veal, veal glace de viande and crispy fennel frawns.*  
**Cabernet Sauvignon, Odetta, Stag's Leap District, Napa Valley, California, 2012**  
**Cabernet Sauvignon, Cade, Howell Mountain, Napa Valley, California, 2012**  
**Cabernet Sauvignon, Plumpjack, Oakville, Napa Valley, California, 2012**

**Braised Ohio Proud Beef Short Rib, Black Truffle Risotto**  
*Slowly roasted short rib of beef served over black truffle risotto, topped with a Cabernet Sauvignon wine sauce.*  
**Cabernet Sauvignon "Dr. Crane Vineyard", Paul Hobbs, St. Helena, Napa Valley, California, 2012**  
**Cabernet Sauvignon "1.5", Shafer, Stag's Leap District, Napa Valley, California, 2012**  
**Cabernet Sauvignon, Mayacamas, Mount Veeder, Napa Valley, California, 2009**

**Seasonal Ohio Raspberry Tart, French Vanilla Bean Ice Cream**  
*A fruit tart, filled with seasonal Ohio raspberries, served with French vanilla bean ice cream and a berry coulis*

*\$195 per person Tax & Gratuity not included*



*Chez François*  
*presents*  
*A Gourmet Clam Bake*

Thursday, October 8 & Friday, October 9, 2015

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 New England 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 Cappuccino, Cheese Espuma**

*A purée of pumpkin soup 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 by 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.*

*\$65 per person*

*Tax & Gratuity not included*

"Grapes of Spain hand selects each wine and their wines reflect the true personality, quality and character of each vineyard, grape and people who make it."

## *A Spanish Wine Dinner*

*with Javier Baquero  
of Grapes of Spain*

Thursday, October 15, 2015 • 6:00 pm

Join us Thursday October 15, 2015 as we explore the wines of Spain with Javier Baquero, National Sales Director for importer Grapes of Spain. We will present a six-course dinner prepared by Chef John D'amico and featuring nine wines from Spain.

Grapes of Spain imports wines exclusively from Spain and currently represents 36 producers with a portfolio of 90+ wines from all corners of Spain. All of the wines are new to the U.S. market from family winegrowers with a focus on only high quality and limited production.

Their goal is to look for gems regardless of Denominacion de Origin, as there are equally exciting wines from Alicante, Pla de Bages or Almansa as from Rioja, Ribera del Duero or Toro. It's not as if a wine's origin is unimportant however they not selling a D.O., they are selling an individual wine. Another key to the style of wines in their portfolio is that many of the winemakers are young and talented; representing the new face of Spanish winemaking. They bring a new point of view to wine quality, as many have traveled internationally and have had a broad exposure to the world of wine. Furthermore, many of these winemakers have inherited old vineyards, a further key to quality.



### **Jamón Ibérico & Spanish Olives**

*A cold meat plate with Jamón Ibérico served with olives & crostini.  
Conde de Subirats Brut Rose, Cava Spain, N/V*

### **Piquillo Pepper, Dungeness Crabmeat, Cilantro & Chervil Green Sauce**

*Warm Piquillo pepper, stuffed with Washington State Dungeness crabmeat, flavored with fine herbs and seasonings, finished with a cilantro & chervil green sauce.  
Las Colinas del Ebro Garnacha Blanca, Terra Alta, Spain, 2014*

### **Seared Diver Sea Scallop, Serrano Ham Cornet, Leeks, Sherry Glaze**

*Seared Maine sea scallop, served on a bed of sautéed baby onions and leeks, flavored with Serrano ham and pimientos, topped with a Serrano ham cornet, finished with sherry glaze.  
Luna Beberide Godello, Bierzo, Spain, 2013  
Esencia Diviña Albariño, Rias Baixas, Spain, 2014*

### **Cocido of Rabbit, Pork and Chorizo**

*A medley of braised rabbit loin, roasted pork tenderloin and chorizo, served with leeks, baby carrots, turnips, Yukon gold potatoes, chickpeas and fine egg noodles, pork & rabbit broth.  
Viña Otano Gran Reserva, Rioja, Spain, 2002  
Astreles, Ribera del Duero, Spain, 2011*

### **Cordero, Sauce au Natural**

*An oven-roasted lamb chop with an herb crust, served with roasted tomatoes, olives, roasted Piquillo peppers and topped with a lamb glaze de viande.  
Luna Beberide Godello, Bierzo, Spain, 2013  
Roque Colas, Calatayud, Spain, 2010  
San Roman, Toro, Spain, 2011*

### **A Spanish Cheese Course**

*A selection of fine Spanish cheeses with Manchego "aged" 12 months, Cabrales Tipo Picon "blue-veined" and Tetilla cheese, served with a date and an almond/fig cake and fruit bread.  
Silvano García Dulce Monastrell, Jumilla, Spain, 2009*

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



*Chez Frankenstein*  
presents  
*A Halloween/Masquerade Party*

Friday, October 30, 2015 • 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 9th 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 30, 2015.

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 and 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 and 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 Madagascar French vanilla bean ice cream.*

*Downstairs Dining Room \$110 per person*

*Upstairs Parisian Room \$100 per person*

*Tax & Gratuity not included*

"The Antinori family has been involved in the production of wine for over six centuries, ever since, in 1385, Giovanni di Piero Antinori entered as a member, the "Arte Fiorentina", the Winemakers' Guild of the city of Florence."

## *A Truffle Wine Dinner*

with *Antinori Estates*

**Thursday, November 5, 2015 • 6:30 pm**

Each year, we begin the "Truffle" season with an opening wine dinner. This year we welcome Antinori Estates of Tuscany, Italy to co-host one of our premier events of the year. For the past decade Chateau Ste. Michelle Estates of Washington State has been the direct importers of Antinori to the USA. Lisa Sweeny and Tom Horsey Wine Educator of Chateau Ste. Michelle will present their wines.

On this evening we will feature a seven-course truffle dinner with wines from the Antinori portfolio in Italy and also a few New World wines that are produced by this legendary winery. For more than 600 years, spanning twenty six generations, the Antinori family has produced exceptional wines that proudly celebrate its Tuscan and Umbrian roots.

With vineyards planted in Italy's most prestigious areas: Chianti Classico, Bolgheri, Montalcino, Montepulciano and Orvieto. Antinori stands as a leader among Europe's finest winegrowers. The wines proudly honor Italian winemaking traditions, but also reflect the family's relentless push to innovate and experiment. From generation to generation, no other family of winemakers has achieved such consistent excellence.



### **Scrambled Eggs & Truffles**

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

### **Cocotte Potted Quail Egg, Black Truffle**

Quail egg, served in a ramekin filled with Ubricco cheese fondue and grated Parmesan Reggiano cheese, topped with a poached quail egg and freshly shaved black truffles.  
Vermentino, Guado al Tasso Vermentino, Bolgheri, Italy, 2014

### **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.  
White "Cervaro della Sala", Castello della Sala, Umbria, Italy, 2012

### **Truffle Cappuccino**

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

Red, La Braccasca, Vino Nobile di Montepulciano, Italy, 2011  
Red "Mompertone Vineyard", Prunotto, Monferrato Rosso, Italy, 2011

### **Wild Mushroom, Duck and Truffle Ravioli, Truffle Butter Sauce**

Wild mushroom ravioli pasta, filled with wild mushrooms, duck confit and black "Burgundy" truffles, topped with a truffle butter sauce and shaved Parmigiano-Reggiano cheese.  
Chianti Classico Reserva "Tignanello Estate", Marchese Antinori, Chianti Classico, Italy, 2011  
Red "Tenuta Tignanello", Antinori, Toscana, Italy 2012

### **Roast Tenderloin of Veal, Sauce Périgueux**

Tenderloin of Wisconsin Veal, served over a delicate squash filled with white and black truffle risotto and finished with chanterelle mushrooms and a truffle reduction sauce.  
Cabernet Sauvignon, Antica, Atlas Peak District/Napa Valley, California 2012  
Red "Col Solare", Chateau Ste. Michelle, Red Mountain WA, 2012

### **Italian Cheeses, Walnut & Fig Cake, Truffle Honey**

A duo of Italian cheeses, served with walnut and fig cake and dates drizzled with truffle honey.  
Muffato della Sala, Antinori/Castella della Sala Estate, Umbria, Italy 2011

*\$140 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 2015 Beaujolais Nouveau Celebration*

with  
**Kysela Pere et Fils  
Imports**

**Friday, November 20, 2015 - 6:30 pm**

Join us Friday November 20, 2015 as we co-host our 24th annual Beaujolais Nouveau Celebration with Kysela Imports of Winchester, Virginia.

Our pre-dinner tasting will feature The Rubus Project. Rubus is a private label created and used by Kysela Pere et Fils, LTD in order to buy, bottle and market wine found at an incredible quality/price ratio. Over the past few years, Rubus has become an international brand, encompassing wines from various continents. All Rubus wines are selected by Fran Kysela Master Sommelier.

The dinner will feature nine wines including two Beaujolais from Manoir du Carra the 2015 Beaujolais "Nouveau" and the 2012 Cru from "Moulin A Vent". From the Southern Rhône Valley we included two outstanding reds from Domaine Grand Veneur. During his last trip to Spain, Fran found two gems that we have included in the dinner.

Robert Parker on Fran Kysela: "Kysela's offerings all tend to be extremely pure, ripe, fruity wines...in short, faithful reflections of their appellations."



**Pre-Dinner Wine Tasting featuring  
The Rubus Project wines.**

### **Montrachet Goat Cheese Raviolis, Louisiana Gulf Shrimp, English Pea Purée**

*Egg pasta filled with Montrachet goat cheese with sautéed baby Louisiana shrimp, shrimp crackling and English pea purée.*

**Sancerre "Reine Blanche" Jean Reverdy, Loire Valley, 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 and topped with a truffle hollandaise sauce.*

**Montagny "Blanc", Chartron et Trebuchet Côte Chalonnaise, Burgundy, France 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 cheese.*

**Beaujolais "Nouveau", Manoir du Carra, Beaujolais, Burgundy, France 2015  
Beaujolais "Moulin A Vent", Manoir du Carra Beaujolais, Burgundy, France, 2012**

### **Roast Loin of Breckenridge Lamb, Sauce Périgueux**

*Lamb loin, served over a delicata squash, filled with white and black truffle risotto, finished with chanterelle mushrooms and a truffle reduction sauce.*

**Côtes du Rhône "Les Champavins", Domaine Grand Veneur, 2012  
Chateaufort-du-Pape "Les Origines", Domaine Grand Veneur, 2012**

### **Veal Cochella, Winter Truffle Sauce**

*Roulade of veal, stuffed with a spinach and veal forcemeat wrapped in applewood smoked bacon, served over wild mushroom duxelle and sauced with a winter truffle sauce.*

**Rioja Crianza, Vinsacro, Rioja, Spain 2011**

**Pago de Carraovejas Crianza, Ribera del Duero, Spain, 2012**

### **Bartlett Pear Fruit Tart, Madagascar French Vanilla Bean Ice Cream**

*A frangipane tart, filled with seasonal Bartlett pears, topped with egg custard with an apricot glaze and served with Madagascar French vanilla bean ice cream and a pear coulis.*

**Vintage Porto, Romariz, Douro Valley, Portugal, 1994**

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

## Truffles 101

For the past seventeen 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" fetches \$500 to \$850 and "White Truffles" 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" 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 ambrosial 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 thirteenth 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 6, through Saturday, November 28, 2015**

### **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 and topped with puff pastry.*

### **Roast Tenderloin of Veal, Sauce Périgueux**

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

### **White Truffle Ice Cream**

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

*\$160 per person*

*Tax & Gratuity not included*

# Celebrate!

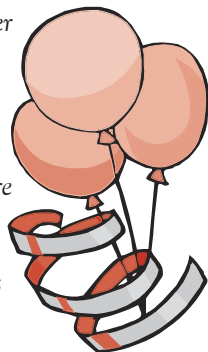
## *A New Year's Eve Celebration*

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 \$70/Per Person and \$90/per person for the last seating.

Our last seating will feature singer/songwriter Mike Moore. Mike has been in the music business for over 35 years, formerly with Cornwell and Moore, a songwriter for over 35 years, keyboard player, Emcee and 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 2015*

Thursday, December 31, 2015

### *Hors d'oeuvres*

#### **Maine Lobster Quiche, Truffle Hollandaise**

A flaky pie crust, filled with a savory custard, 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, Fleuron**

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 and 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 and 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  
Vermilion, Ohio 44089

*Return Service Requested*

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*Fall 2015*



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