



CHEZ FRANÇOIS Restaurant

Spring 2016

Volume 30 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,

Hard to believe, but we will begin our 30th Season in Vermilion. It started with a *Dream* that John and I had when we were growing up on the Westside of Cleveland. We worked for my father, Frank Mars, at his restaurants The Iron Gate and Pagliacci back in the mid-70's. We were both young teenagers and we would talk about opening our own restaurant where John would run the back-of-the-house and I would run the front-of-the-house. We went our separate ways, learning from various restaurants the correct—and sometimes the not-so-correct way of running a restaurant.

In 1987, thanks to my father, our dreams became reality. Those first couple of years in Vermilion were challenging, but we *Believed* we were on the right path and showed up to work every day and worked long hours building our business. In 1995 we had the opportunity to work with Chef Wolfgang Puck and he instilled upon us the notion *Dare* to be great! The following winter we traveled to New York City and France and dined at every 3 and 4 star restaurant we possibly could, often twice a day, figuring that if we were going to be the best, we had to see how the best do things, and that's what we continue to do each year. Ultimately we had to implement our ideas and convince our team to *Do* things the correct way all the time. Training and protocol are rigorous, and *that* is why it takes a certain type of individual to work with us.

Finally, we continue to give thanks. We thank our families for putting up with our crazy hours, our staff for implementing and maintaining our high standards, and we thank the United States of America for giving us an opportunity for a better life. Most importantly, we thank you, our valued patrons for your unflagging support and encouragement.

We look forward to serving you in 2016. Opening the Ides of March (Tuesday, March 15, 2016). Hail Ceasar!

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 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

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

Cottages
at the Water's Edge

(440) 967-9480

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All I Ever Really Needed To Know I Learned In Kindergarten

– Robert Fulghum



Most of what I really need to know about how to live, and what to do, and how to be, I learned in kindergarten. Wisdom was not at the top of the graduate school mountain, but there in the sandbox at nursery school.

These are the things I learned: Share everything. Play fair. Don't hit people. Put things back where you found them. Clean up your own mess. Don't take things that aren't yours. Say you're sorry when you hurt somebody. Wash your hands before you eat. Flush. Warm cookies and cold milk are good for you. Live a balanced life. Learn some and think some and draw and paint and sing and dance and play and work every day some.

Take a nap every afternoon. When you go out into the world, watch for traffic, hold hands, and stick together. Be aware of wonder. Remember the little seed in the plastic cup. The roots go down and the plant goes up and nobody really knows how or why, but we are all like that.

Goldfish and hamsters and white mice and even the little seed in the plastic cup – they all die. So do we.

And then remember the book about Dick and Jane and the first word you learned, the biggest word of all: LOOK. Everything you need to know is in there somewhere. The Golden Rule and love and basic sanitation, ecology and politics and sane living.

Think of what a better world it would be if we all – the whole world – had cookies and milk about 3 o'clock every afternoon and then lay down with our blankets for a nap. Of if we had a basic policy in our nation and other nations to always put things back where we found them and clean up our own messes. And it is still true, no matter how old you are, when you go out into the world, it is best to hold hands and stick together.

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**\$14
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 Parmigiano-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, comichons 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.
- Homard Raviolis**\$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 naturel.
- Filet de Bœuf Naturel, Glace de Viande**.....\$44
Center-cut filet mignon, grilled, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables and finished with sauce au naturel.
- 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.

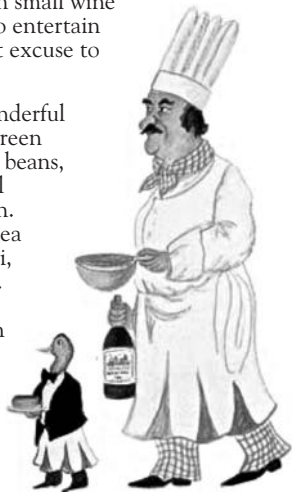
We can personalize a Chef's Dinner for you and your friends; this is a great way to celebrate a special birthday.

Chef John D'Amico's Signature Dinner

We have changed our Prix-Fixe Signature Dinner. We now offer choices within each course, which gives diners more options to create a truly magnificent dining experience. Total table participation is still 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 appear 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 —

English Pea Soup, Goat Cheese Quenelle

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

\$100 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 - \$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 - \$14

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, 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 fleuron.

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.

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.

Britney Sarrasin Crêpes, Confit de Canard - \$18

Savory crepes filled with duck confit and wild mushrooms, topped with a sunny side up egg, with savory duck glace de viande, garnished with steamed French beans.

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 medium-rare and served with French fries and herb butter sauce.

Braisé de Boeuf de Kobe de Côtes, Jardinière - \$25

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 - \$20

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

Poulet Rôti Coq au Vin - \$22

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.

Char-Grille Filet de Boeuf au Champignon - \$38

Center cut filet mignon, grille, served over herb risotto, topped with a seasonal wild mushroom sauce..

Les Desserts

Mousse au Chocolat Belgique - \$9

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

Crêpe Suzette - \$9

Twain crêpes filled with French vanilla bean ice cream, topped with a Grand Marnier Strawberry butter sauce.

Creme Brule 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

Thursday - Sunday, March 17-20, 2016

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 with 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 **\$50**. So, wear something green and come join us.

Guinness & Onion Soup, Tillamook Cheddar Gratin e

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 Fran ois 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 (mashed potatoes with shredded cabbage), parsley and vegetable broth.

Bailey's Cheesecake, Spring Berries

Kentucky Derby Party

Saturday, May 7, 2016

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

Join us in May at Touché and The Parisian Room as we feature a Kentucky Derby Party with 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 **\$50**. So, put on your derby hat and join us for a fun and festive event. This will be our fourth annual Kentucky Derby Party which 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 Fran ois 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 Flank Steak & Creamy Cheddar Grits

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

Pecan & Chocolate Tart, Bourbon Cr me 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



A Southern Rhone Valley Wine Dinner

with Florent Lançon of Domaine de la Solitude
Thursday, April 28, 2016

\$70 per person - Tax & Gratuity Not Included

Join us as we welcome Florent Lançon, Owner & Winemaker of Domaine de la Solitude as we co-host a dinner featuring the wines of his outstanding winery.

Today, the village of Chateauneuf du Pape is known worldwide for its rich heritage, in particular for the quality of its exceptional wine. Several times awarded by the top wine critics worldwide, Domaine de la Solitude wine is one of Chateauneuf du Pape's crowning jewels, from "the Cuvée Barbarini" to its perennially-awarded vintage wines, Domaine de la Solitude consistently produces great wines.

Tomato Tapenade

Côtes-du-Rhône Rosé, Southern Rhône Valley, France, 2015

Provençal Root Vegetable Soup with Pistou

Côtes-du-Rhône "Blanc", 2014

Châteauneuf-du-Pape "Solitude" Blanc, 2013

Duo of Pekin Duck, Duck Glace de Viande

Côtes-du-Rhône "Rouge", 2014

Châteauneuf-du-Pape Rouge "Solitude", 2012

Braised Lamb Shank Confit, Jardinière

Châteauneuf-du-Pape Rouge "Cornelia Constanza" 2010

Châteauneuf-du-Pape Rouge "Cuvée Barbarini" 2012

Sweet Hazelnut Crêpe, Armagnac Golden Delicious Apple Chutney

the Rubus project

with Dan Steffan of Kysela Imports
Thursday, May 12, 2016

\$65 per person - Tax & Gratuity Not Included

Please join us as we co-host a "Petite" wine dinner with Dan Steffan, National Sales Manager for Kysela Imports.

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 MS.

English Pea Cappuccino, Montrachet Goat Cheese Espuma

Rubus Sauvignon Blanc, Waipara Valley, New Zealand, 2014

Sautéed Shrimp & Phyllo, Pineapple Brunoise

Rubus Chardonnay, Colchagua Valley, Chile, 2014

Roasted Certified Angus Beef Strip Loin, Wild Onions & Morels

Rubus Cabernet Sauvignon, Napa Valley, California, 2012

Rubus Proprietary Red Blend, South Australia, 2014

Breckenridge Lamb Loin, Piquillo Pepper Lamb Glace de Viande

Rubus Old Vine Zinfandel, Lodi, California, 2013

Rubus Shiraz, Barossa Valley, Australia, 2013

Profiterole Au Chocolat

"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 European Wine Dinner

With **Frederick Wildman & Sons**
Friday, March 18, 2016 at 6:45 pm



Join us Friday March 18, 2016, as Rebecca Rhode of Frederick Wildman & Sons co-hosts a European Wine Dinner with us. Ms. Rhode will lead us in a tasting of eight wines and finish with Yellow Chartreuse, the famous and mysterious French liqueur, now available in Ohio. These wines are located throughout France, Italy and Spain. Chef John D'Amico and his staff will prepare a six-course dinner to compliment 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 unique and 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.

Scotch Barreled Smoked Salmon Croque-Monsieur, Dill Cucumber Salad
Pullman bread filled with smoked salmon and Gruyère cheese, lightly egg-battered and sautéed, garnished with a dill cucumber salad and a baby cucumber with bloom.
Rosé Spumante, Lamberti, Veneto, Italy NV

Louisiana Crawfish Raviolis, Crayfish Butter Sauce
Crawfish raviolis, poached in bouillon, finished with a crayfish butter sauce and cracklings.
Pouilly Fuisse "Cuvée Marie Antoinette", JJ Vincent, Burgundy, France, 2013
Ca'Brione "Blanc", Nino Negri, Valtellina • Lombardy, Italy 2013

Cream of Wild Mushroom Soup Cappuccino, Truffle Espuma
A cappuccino purée Hen of the woods, China Princess, French Horn and Shitake mushroom soup, topped with a truffle foam.
Minervois, Hecht and Bannier, Southern France, 2013

Cocido of Rabbit, Pork & Chorizo, Rabbit & Pork Consommé
A medley of braised rabbit loin, roasted pork tenderloin and chorizo, served with leeks, baby carrots, turnips, Yukon gold potatoes, chickpeas and egg noodles, finished with consommé.
Douro Red, Churchill's, Douro Valley, Portugal, 2012
Rioja "Reserva", El Coto de Imaz, Rioja, Spain, 2008

Braised Kobe Beef Short Rib, Osso Buco Style, Con Gremolata
Braised Short ribs with Sangiovese wine sauce, stewed cannellini beans, Prosciutto de Parma ham and a jardinière of root vegetables, roasted bone marrow, finished with Gremolata.
Primitivo "Artas", Castello Monaci, Salento, Italy, 2012
Brunello di Montalcino, Fattoria dei Barbi, Tuscany, Italy, 2010

French Triple Crème Cheese, Wild Flower Honey Kumquat Chutney
A French triple crème cheese, served with a wild flower honey kumquat chutney, garnished with honey walnuts and walnut raisin bread.
Yellow Chartreuse, Voiron, France

\$110 per person
Tax & Gratuity not included

An Easter Celebration

Sunday, March 27, 2016 • 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

Chocolate Praline Torte, Espresso Crème Anglaise
A rich chocolate génoise, layered with praline Bavarian cream, topped with a praline Chantilly cream icing and toasted hazelnuts, espresso crème anglaise sauce, and seasonal berries.

Seasonal Berry Napoleon, Raspberry Sorbet
A flaky pastry, filled with Chantilly and Bavarian cream with blackberries, raspberries and strawberries, served with raspberry sorbet and a berry coulis.

\$65 per person Tax & Gratuity not included

"Walla Walla been has a regional agricultural hub for more than a century; and it still abounds with crisp apples, juicy strawberries, tender asparagus, sumptuous and sweet onions. Nearly 2,000 acres of prime vineyards and more than 100 remarkable wineries."

A Washington State Wine Dinner

With **K Vintners**

Thursday, April 14, 2016 • 6:30 pm

Kate Shorr, Great Lakes Sales Director for K Vintners will co-host this event.

To make great wine one must start with outstanding grapes and ends with world-class wine making and K Vintners located in the great state of Washington has both. These highly rated wines were first introduced in Ohio ten years ago and we were one of the first restaurants to feature them. We love these wines, they're fruit-forward, delicious and pair well with food.

Located at the base of the Blue Mountains in Walla Walla Washington, K Vintners opened its doors to the public in 2001. The property where the winery sits was homesteaded in 1853. The winery grounds, with Titus Creek flowing through the lawn and the old pioneer planted trees, is a little slice of Americana.

Charles Smith, proprietor and winemaker, came to Walla Walla after 11 years in Scandanavia. Originally from northern California, he has been involved with wine personally and professionally his whole life.

K Vintners produces wines from 2 distinctive viticultural zones: Wahluke Slope and Walla Walla Valley. Each of these areas is unique and with small lots of single vineyard Syrahs and field blends of Syrah, Cabernet Sauvignon, Grenache, Tempranillo and Viognier, all of which are hand-picked, foot-stomped, fermented with naturally occurring yeasts and basket pressed.

A self-taught winemaker, Smith is a true artisan and a pioneer in the wine world. In 2008, K Vintners was recognized by Wine & Spirits magazine as one of the "Best New Wineries of the Last Ten Years," and as "Winery of the Year" in their annual buying guide. In 2009 Food & Wine magazine awarded Smith "Winemaker of the Year."



Aperitif

Yellowfin Tuna Tartar, Strawberry Mélange

An amuse bouche of tuna tartar tossed with seasonal strawberries and pickled ginger, citrus and strawberry vinaigrette and potato gaufrette.
Rosé, Charles Smith Winery, Washington, 2015

Peekytoe Crab Cake, Rhubarb Chutney

A petit crab cake accompanied with cucumber and jicama slaw, topped with a rhubarb chutney, cayenne and lemon-infused olive oil.
Viognier, K Vintners, Yakima Valley, Washington, 2013

Cream of Seasonal Wild Mushroom Soup, Mushroom Brunoise

A bowl of seasonal wild mushroom soup, served with a brunoise of wild mushrooms drizzled with Italian white truffle oil and garnished with truffles and micro greens.
Grenache "The Boy" K Vintners, Columbia Valley, Washington, 2012
GSM "Charlotte", K Vintners, Walla Walla, Washington, 2012

Duck Raviolis, Cherry Compote & Duck Jus

Raviolis made with egg pasta, filled with duck confit and fine herbs, topped with a cherry compote and finished with a duck jus.
Sangiovese "Guido", K Vintners, Walla Walla, Washington, 2012
Cab-Syrah "Creator", K Vintners, Walla Walla, Washington, 2012

Braised Kobe Beef Short Ribs, Jardinière

Braised American Kobe beef short ribs simmered in its natural juices, served over stewed cannellini beans with a jardinière of root vegetables.
Syrah "Beautiful", K Vintners, Walla Walla, Washington, 2013
Syrah "Cattle King", K Vintners, Skipes Mountain, Washington, 2011

Aged Black Cheddar & Comté Cheese

Aged Black Cheddar & Comté cheese combo.
Cabernet Sauvignon "Stoneridge", K Vintners, Columbia Valley, Washington, 2012

\$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, May 1, 2016

5:00 pm Dinner

Our Annual Bordeaux dinner takes place Sunday May 1, 2016. This years 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 and this dinner is a great way to explore and further enhance your knowledge of these wines.

Dan Greathouse of Heidelberg Distributors and Kimberly Keslin of Vins SAS- Bordeaux- France will co-host this dinner with us. Dan has been visiting wine Châteaux in Bordeaux for decades. He is an expert in this region and will leads us in this tasting.

LD Vins USA was Founded in 1992 by childhood friends Thierry Decré & Frédéric de Luze of Château Pavil de Luze, Margaux . There mission was to form a company to bring the finest wines of Bordeaux from Classified to Petite Châteaux to the world.

With an office located on the banks of the Garonne River, the company now sells wines in over 50 countries, carefully storing the wines in perfectly maintained temperature and humidity controlled conditions

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



Montrachet Goat Cheese Fondue, South America White Shrimp
Sautéed baby white shrimp, served in a ramekin, filled with Montrachet goat cheese and Ubriaco cheese fondue and topped with shrimp crackling.

Clarendelle Rose by Haut Brion, Bordeaux, 2014
Clos des Lunes "Lune D'Argent", Sauternes, 2012
Le Petit Haut Lafitte "Blanc", Smith Haut Lafitte, Pessac-Léognan, 2013

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.

Le Haut Médoc D'Issan, Haut-Médoc, 2010
Le Haut Médoc de Branaire-Ducru, Haut-Médoc, 2010
Le Comte de Malartic, Pessac-Léognan, 2010

Coturnix Free Range Quail, Sun-Dried Cherry Glace de Viande
Char-grilled boneless breast of Quail, served on a roasted yam purée topped with a Grenache cherry reduction, a baby watercress and cherry salad.

Château La Croix St. Georges, Pomerol, 2012
Château Soutard, St.Émilion, 2008
Château Fluer Cardinale, St.Émilion, 2012

Cervena Venison Loin, Mountain Huckleberry Glace de Viande
Roasted Cervena venison loin, Jerusalem artichoke mousseline, topped with a mountain huckleberry and venison glace de viande, fried Jerusalem artichoke garnish.

Château LaLalande-Borie, Saint Julian, 2011
Château Pavil de Luze, Margaux, 2011
Château Pauillac de Haut-Bages Libéral, Pauillac, 2009

Roast Tenderloin of Veal, Spring Morel Mushroom Sauce
Tenderloin of Wisconsin Veal, served over morel mushroom risotto, finished with a morel mushrooms reduction sauce.

Château Clerc-Milon, 5th Growth, Pauillac, 2012
Château Lafon-Rochet, 4th Growth, St. Estèphe, 2012
Château Pape Clément, Pessac-Léognan, 2012

Poached Bartlett Pear, Long Clawson English Stilton Cheese, Semillon Coulis
Poached Bartlett pear in Semillon wine, flavored with Turbinado sugar, cloves and cinnamon, 12 month aged English Stilton cheese and Semillon coulis.
Sauternes, Château Caillou, 2nd Growth, Sauternes, 2009

\$150 per person Tax & Gratuity not included



A Mother's Day Celebration

Sunday, May 8, 2016 • 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

Florida Hog Snapper Filet, Golden Delicious Apple Bénédictine Butter Sauce

Hog snapper filet, lightly-breaded with almond flour and topped with an apple Bénédictine butter sauce.

Roasted Breast of Chicken, Coq au Vin

A roasted chicken breast with applewood smoked bacon, Vidalia onions, mushrooms, red wine, with saffron 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*

A California Wine Dinner

with Justin Winery/Vineyards & Landmark Vineyards

Thursday, May 26, 2016 • 6:45 pm

Join us as we welcome to Chez François, Master Sommelier, Joseph Spellman the wine director for both Justin Winery in Paso Robles, California and Landmark Vineyards in Sonoma County.

Justin Baldwin purchases 160 acres in Paso Robles, with the aim of crafting wines that belong in the company of the finest in the world. Rich in limestone, the soil of Paso Robles produces grapes with intense flavor and great structure. Combine this with traditional Old World methods-like hand-harvesting and small-barrel aging in French oak-with New World technology and the result is spectacular. Paso Robles' distinctive microclimate offers the widest day-night temperature swings of any grape-growing region in California. The hot days allow the grapes to develop intense flavor, while the cool nights create great structure and balance. The result is a perfect location, ideally suited to creating big, Bordeaux-style reds.

Established in 1974 Landmark Vineyards specializes in Chardonnay and Pinot Noir. Located in Sonoma County they use the most time and labor-intensive techniques to produce their wines. Grapes are aged in French oak barrels, where naturally-occurring wild yeasts ferment the juice. This creates complex, aromatic wines with deep, expressive flavors.



- Yellowfin Tuna Tartar, Calamansi Lime Vinaigrette**
Gulf of Mexico yellowfin tuna tossed with guava and Calamansi lime juice, topped with Chef's Garden petit arugula salad and potato gaufrette.
Sauvignon Blanc, Justin, Central Coast, California, 2014
- Char-Grilled Sitka Sound King Salmon, Smoked Wild Mushroom Herb Butter Sauce**
Sitka Sound King Salmon, char-grilled, served over toasted brioche and topped with a smoked spring wild mushroom herb butter sauce.
Chardonnay "Overlook", Landmark, Sonoma County, California, 2013
Chardonnay "Damaris Reserve", Landmark, Sonoma Coast, California, 2013
- House Cured Kurobuta Pork Belly, Pork Pinot Noir Reduction & Cherry Preserve**
Seared Black Berkshire pork belly simmered in its natural juices, served over roasted spring vegetable brunoise, topped with a Pinot Noir reduction glace de viande.
Pinot Noir "Overlook", Landmark, Sonoma & Monterey Counties, California, 2013
- Coturnix Free Range Quail, Cassis Glace de Viande**
Char-grilled boneless breast of Quail served on a chestnut purée topped with a black currant glace de viande.
Cabernet Sauvignon, Justin, Paso Robles, California, 2013
Red "Justification," Justin, Paso Robles, California, 2012
Red "Savant", Justin, Paso Robles, California, 2012
- Grilled Angus Beef Flank Steak, Whole Grain Mustard Glace de Viande**
Marinated flank steak, char-grilled, herb risotto finished with a whole grain mustard glace de viande.
Isosceles, Justin, Paso Robles, California, 2012
Isosceles "Reserve", Justin, Paso Robles, California, 2010
- Chocolate Crepe Torte, Mountain Huckleberries**
Sweet chocolate crepes, layered with chocolate Chantilly cream, topped with chocolate Chantilly cream icing, mountain huckleberries and huckleberry coulis.
Obtuse "Port Style," Justin, Paso Robles, California, 2013

\$110 per person Tax & Gratuity not included

Craft Cocktails

At Touché

Last year our "Barrel Aged" Craft Cocktails were a huge success, from The Vieux Carre to The Negroni to the Rusty Nail.

We are always in search of new recipes and ideas. Below are recipes for our latest cocktail and a time-honored classic, each of which will be featured this spring:



Vieux Carre

3/4 oz. Knob Creek Rye Whiskey
3/4 oz. Hennessy VS Cognac
3/4 oz. Dolin Sweet Vermouth
Dash Peychaud's Bitters
Dash Angostura Aromatic Bitters
1/2 tsp. Benedictine Liqueur
Luxardo Cherry for garnish

Flap Jack Old Fashioned

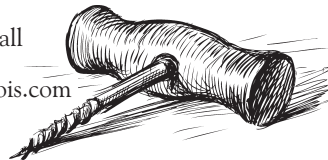
1 oz. Makers Mark Bourbon
1/2 oz. Pyrut XO Reserve Rum
1/2 oz. Calvados Apple Brandy
1/4 oz. Groslings Rum
1/4 oz. Maple Syrup
Dash Orange Bitters
Dash Black Walnut Bitters
Orange Twist or garnish

Retail Wine Sale

Did you know Chez Francois has a Retail Wine License and sells wine for retail at state minimum prices? For years we have offered wine for retail only at our wine dinners and now we are expanding sales beyond wine dinners, although our wine dinners do offer a great opportunity to taste specific wines before you buy.

If you're looking for that hard to find wine, getting ready for a wedding or special event, or just need wine suggestions give us a call, and let us help you. On the westside of Cleveland, for instance, the big box stores and grocery stores seem to have squeezed out the smaller, but more knowledgeable independent wine stores, making it difficult or impossible to find reliable advice on selecting finer wines. We deal with nearly every distributor in the state of Ohio, so our resources are vast. Whether it is one bottle or a case of wine, no request is too big or small and we honor 10% case discounts on all wines.

Please give us a call
or email us at
matt@chezfrancois.com



Chez Cigar Club

DEAR CIGAR CLUB
MEMBER,

Our annual "Smoker" will take place Monday, May 16, 2016. 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

Return Service Requested

www.Chezfrancois.com

440-967-0630

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