



# CHEZ FRANÇOIS Restaurant

Summer 2016

Volume 30 Issue 2

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,

This summer is beginning to look very interesting, as the Cleveland Cavaliers continue their march toward a prospective NBA title and the first team sport championship for the city since 1964. The North Coast of Ohio will also be the center of attention for a few weeks in July, culminating in the Republican National Convention July 18 - 21. Many patrons have asked if we have anything planned for the RNC and at the time of this publication we do not. There is no doubt Cleveland is going to be a little crazy this summer, but Vermilion will be as tranquil as ever. We prefer tranquil, especially when celebrating your special birthday, anniversary or event.

We have a great lineup of events for the summer and have assembled perhaps our best staff ever at Chez Francois. When building our staff we constantly look for "craft-persons" and currently we have numerous talented craftsmen and craftswomen.

A craft-person builds things of lasting value, whereas a carpenter merely builds. Craft-persons are more concerned with refining their processes and skills and who they are becoming and what they are creating, rather than how fast they finish. After all, there is no use finishing something if it's not a work of art.

The world is filled with those who get things done the fastest and cheapest, but we need more artists, craftsmen and craftswomen. When one is a craft-person in a world of carpenters, they stand out and people clamor to work with them.

A craft-person cares about every inch and every detail. They care about design, materials, and in our case, about quality ingredients and personalized service. They care about the feelings of every team member and how team members interact. In our business we care about how each guest feels, always making them feel welcome and at ease. We care about the little things that lead to big success and about building something that matters to our patrons, because when we care, we too are craft-persons.

We have an eventful summer planned and look forward to seeing you soon in tranquil Harbourn town.

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

### *Car Service*

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

**Company Care 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  
The Old Vermilion Jailhouse  
(440) 963-5245  
[www.jailbed.com](http://www.jailbed.com)

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



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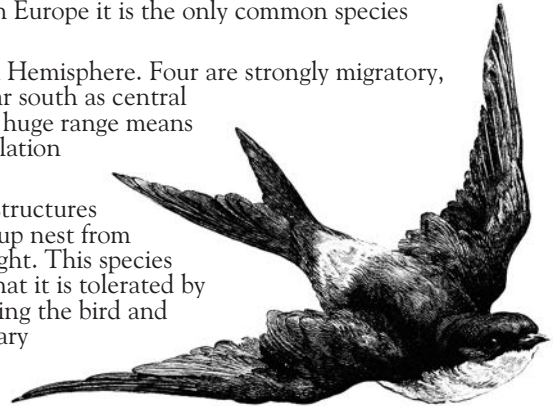
# RETURN OF THE BARN SWALLOWS

They arrive every year around the second week of May, these beautiful little birds that nest below the Riverfront Café. We first noticed them about twenty years ago, when a guest told me that those crazy birds flying around like a US Fighter Jets were Barn Swallows and they consume hundreds of bugs daily and that is perhaps why we never had a “bug problem”. It is very entertaining watching these tiny birds nose diving in and out and around the café keeping our environment bug-free... nature at work.

The **barn swallow** (*Hirundo rustica*) is the most widespread species of swallow in the world. It is a distinctive passerine bird with blue upperparts, a long, deeply forked tail and curved, pointed wings. It is found in Europe, Asia, Africa and the Americas. In Anglophone Europe it is called just the **swallow**; in Northern Europe it is the only common species called a “swallow” rather than a “martin”.

There are six subspecies of barn swallow, which breed across the Northern Hemisphere. Four are strongly migratory, and their wintering grounds cover much of the Southern Hemisphere as far south as central Argentina, the Cape Province of South Africa, and northern Australia. Its huge range means that the barn swallow is not endangered, although there may be local population declines due to specific threats.

The barn swallow is a bird of open country that normally uses man-made structures to breed and consequently has spread with human expansion. It builds a cup nest from mud pellets in barns or similar structures and feeds on insects caught in flight. This species lives in close association with humans, and its insect-eating habits mean that it is tolerated by humans; this acceptance was reinforced in the past by superstitions regarding the bird and its nest. There are frequent cultural references to the barn swallow in literary and religious works due to both its living in close proximity to humans and its annual migration. Interestingly, the barn swallow is the national bird of Austria and Estonia.



## 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, 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**  
A 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, with 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 naturel.

**Filet de Boeuf 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.

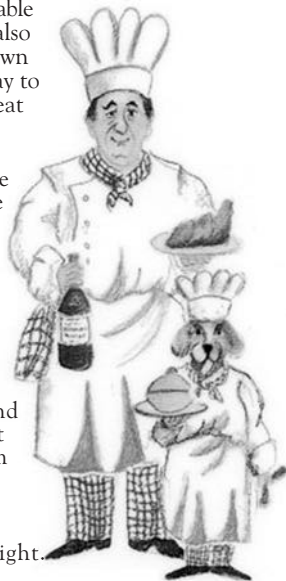
Pricing and availability subject to change.

## *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.

This menu features wonderful fare from local Ohio farms, and produce such as English Peas, Sweet Corn, String Beans, Heirloom Tomatoes, Peaches, Blueberries, Raspberries, summer root vegetables and Chanterelle Mushrooms from Washington State. From the ocean we feature Chesapeake Soft Shell Crabs, Alaskan King Salmon, Grouper and Florida Snapper. Kobe Beef Short Ribs and Breckenridge Lamb from Colorado will also appear on this menu.

A sample menu is shown on the right.



### *Amuse Bouche*

#### *— First Course —*

Seared Maine Diver Sea Scallop, Morel Mushroom Herb Butter Sauce

#### *— Second Course —*

Smoked Salmon & Peekytoe Crab Timbale, Citrus Vinaigrette  
Peppered Yellowfin Tuna, Lemon Vinaigrette Dressing  
Rillettes de Canard

#### *— Third Course —*

Maine Lobster Zucchini Blossom, Traditional Hollandaise Sauce  
Crisfield Maryland Soft-Shell Crab, Basil Butter Sauce  
Mushroom Risotto, Seasonal Truffles

#### *— Fourth Course —*

Char-Grilled Alaskan King Salmon, Wild Mushroom & Truffle Butter Sauce  
Char-Grilled Tournedo of Beef, Morel Mushroom Glace de Viande  
Roasted Australian Lamb Chop Provençale, Glace de Viande

#### *— Fifth Course —*

Griottines & St. Angel Cheese, Almond Florentine Cookie  
Gâteau Chocolat Moulleux, Madagascar French Vanilla Bean Ice Cream

*\$100 per person* (Entire table participation)  
Wine Pairing \$50 per person

*Tax & Gratuity not included*

Pricing and availability subject to change.

## *Touché Specials*

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

### *Hors d'oeuvres*

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

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

#### **Cocktail de Crevettes - \$22**

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

#### **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.

#### **Artichaut à l'Alouette - \$14**

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

#### **Coquille Homard, Risotto - \$16**

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

#### **Escargots au Basilic - \$15**

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

### *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**

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.

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

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

#### **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.

#### **Britney Sarasin 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.

#### **Poulet Rôti Coq au Vin - \$22**

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

#### **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.

#### **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.

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

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

#### **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**

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

#### **Crème Brûlée et Fruits - \$9**

A baked egg and vanilla custard, topped with seasonal berries.

Pricing and availability subject to change.



## *The Dining Venues of Chez François*



### The Main Dining Room

*Sophisticated, Romantic, Elegant* and *Old World Charm* are just a few words that describe our Main Dining Room. The heart and soul of Chez François will always be the Main Dining Room and for *Special Occasions* there is no finer restaurant in Ohio. Once again we are delighted to be the *highest rated* Zagat restaurant in Ohio. Additionally, Chez François was chosen as one of OpenTable's 2015 Top 100 restaurants in America.

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Our Wine List received the "Best of Award of Excellence" from The Wine Spectator for 2015, one of just 973 worldwide.

"This is a recognition to restaurants that clearly exceed the requirements of the Award of Excellence. These lists display either vintage depth, with vertical offerings of several top producers from major regions, or excellent breadth spread over several winegrowing regions."

- *The Wine Spectator 2015*

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The results are in for the OpenTable 2015 Diners' Choice Top 100 Restaurants in America. OpenTable determined the list of honorees after analyzing more than five million reviews of nearly 40,000 restaurants across the country! Thank You! We are humbled by your kind words.

Thanks to our loyal patrons Chez François cracked OpenTable's Top 100 Most Romantic Restaurants in 2015. We graciously thank you!

- *2015 OpenTable Top 100 Romantic Restaurants in America*

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### Riverfront Cafe

Casual, yet sophisticated, one can imagine themselves anywhere in the world while dining outdoors at the Riverfront Café. Twenty-eight years later we have refined outdoor fine dining to a science. The menu is the same as indoors with a few additional light meals. We always take reservations and have three adjacent docks available for your boat. The Vermilion Public Boat docks are located next to the restaurant and offer overnight accommodations, electricity and water. (440) 967-7087.

### Touché

Our Martini/Wine Bar is a popular gathering place for locals and visitors passing through Harbortown. Guests love Touché because it's casual, impromptu (no reservation needed), comfortable, and offers small plates and entrees of delectable cuisine. Touché offers twenty wines by the glass, a great collection of hand-crafted beers from around the world, well-made martinis and great sipping whiskeys (Single Malt Scotch & Bourbon), tequilas and rums.

### The Parisian Room

The Parisian Room has evolved into a room with a purpose, where the purpose changes with each special event and is always different. From 50th birthday parties, to fundraising events, to baby showers, there is no formal menu or restrictions. We always cater to your needs and budget. We are always honored when patrons entrust us with their special occasion. It drives us and gives us purpose.

## *Upstairs at Touché and the Parisian Room*

Our "Petit" wine and beer dinners began in 2010. These smaller dinners are priced accordingly and feature a prix fixe menu, with matching wine or beer and a less formal atmosphere.

FREEMARK ABBEY



### **A California Wine Dinner**

*with Freemark Abbey Winery  
with Master Sommelier Larry O'Brien  
Thursday, June 23, 2016 - 6:30 pm*

Larry O'Brien has been sharing his enthusiasm for wine across the country for more than 25 years through positions at restaurants nationwide, as well as roles as a wine judge and board member of the Court of Master Sommeliers. Mr. O'Brien is the National Wine Educator for the Jackson Family Wines Collection, of which Freemark Abbey is a part.

Freemark Abbey helped launch the modern era of California wine. In the 1960s and early 1970s, the winery's Cabernet Sauvignon and Chardonnay were considered two of America's most iconic bottlings. Join us as we taste six wines from this legendary Napa Valley winery.

**Cream of Ohio Corn Cappuccino, Roasted Red Pepper Espuma**  
*Chardonnay, Freemark Abbey, 2014*

**Char-Grilled Alaskan King Salmon Filet & Miso Lemon Olive Oil**  
*Viognier, Freemark Abbey, 2013*

**Duck Raviolis & Duck Confit, Truffle Butter Sauce**  
*Cabernet Sauvignon "Napa", Freemark Abbey, 2012*  
*Cabernet Sauvignon "Knights Valley", Freemark Abbey, 2012*

**Char-Grilled Angus Beef® Flank Steak, Mountain Huckleberry Reduction**  
*Cabernet Sauvignon "Bosche Vineyard", Freemark Abbey, 2004*  
*Cabernet Sauvignon "Rutherford", Freemark Abbey, 2012*

**Ohio Strawberry Crêpe, Strawberry Coulis**

**\$75 per Person** - Tax & Gratuity not included.



### **A Craft Beer Dinner**

*with Bell's Brewery  
Kalamazoo, Michigan  
Thursday, July 7, 2016 - 6:30 pm*

Founded by Larry Bell as a home brewing supply shop in 1983, Bell's Brewery, Inc. sold its first commercial beer in September 1985 and has never looked back. Located near Kalamazoo, MI they now brew over twenty craft beers, from a core of highly-rated beers to fabulous seasonal specialties, this is one of the best micro-brewers in the Midwest.

Please join us as we taste eight craft beers from this award-winning micro brewer.

**Aperitif**  
*Bell's Quinannan Falls aka Q Falls  
Bell's Hopsoulution*

**Tillamook Cheddar Cappuccino, Tomato & Chervil Salsa Cruda**  
*Oatsmole "Sessions Pale Ale"  
Oberon*

**Peekytoe Crab Cake, Traditional Hollandaise Sauce**  
*Two Hearted Ale  
Bell's Third Coast Old Ale*

**Ohio Proud Short Rib, Moroccan Sauce**  
*Porter*

**Pecan & Chocolate Tart, Espresso Crème Anglaise**  
*Bell's Expedition Stout*

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



## Additional Dinners at Touché and the Parisian Room

### FERRARI-CARANO *Vineyards and Winery*

**A Winemaker Dinner**  
with Sarah Quider, Executive Winemaker  
from Ferrari Carano Winery  
Wednesday, July 20, 2016 - 6:30 pm

Ms. Sarah Quider has been making wine at Ferrari Carano for the past fifteen years. She visits Ohio once every two years and we were thrilled when she accepted our invitation to co-host a dinner with us. She is a gifted lecturer/educator and will discuss the trials & tribulations of producing world-class wines.

**Peppadew Pepper, Montrachet Goat Cheese**  
*Fumé Blanc, Sonoma County, California, 2015*

**Cream of Ohio Corn Cappuccino, Parmigiano Reggiano**  
*Tré Terre Chardonnay, Russian River Valley, California, 2014*

**Char-Grilled Alaskan King Salmon, Smoked Baby Shiitake Pinot Glace de Viande**  
*Pinot Noir, Anderson Valley, California, 2014*

**Roasted Australian Lamb Chop, Provençale**  
*Trésor, Sonoma County, California, 2012*  
*Grenache/Syrah/Mourvadere "UNA", Alexander Valley, California, 2014*

**Roast Tenderloin of Beef François, Madeira Wine Sauce**  
*Cabernet Sauvignon "Pre Vail Back Forty", Alexander Valley, California, 2012*  
*Cabernet Sauvignon "Reserve", Alexander Valley, California, 2010*

**Poached Bartlett Pear & Chocolate Tuile, Semillon Coulis**  
*Eldorado "Gold", Dry Creek Valley, California, 2010*  
*Eldorado "Noir", Russian River Valley, California, 2014*

**\$75 per Person** - Tax & Gratuity not included.

**A Vodka Tasting**  
with Joseph DeLuca  
Thursday, July 14, 2016 - 6:30 pm



Yes, we said vodka. There is a heated and ongoing debate over who makes the best vodka or whether one has tried the latest vodka. Made with various ingredients including Corn, Wheat, Potato, Rye or even Grapes. We thought it would be cool to settle the debate once and for all by having a blind tasting of nine of the top vodkas from around the world and letting you decide!

**Ciroc, Belvedere, Grey Goose, Ketel One, Chopin, Smirnoff, Stolichnaya Elit, Uncle Titos.**

### **A Mixture of Pickle & Relishes**

A combination of gherkins, Kirby pickles, green tomatoes, caperberries, roasted red pepper, cipollini onions, olives and hard boiled eggs, for the table.

### **Trio of Smoked Salmon, Tuna Tartar & Shrimp Ceviche**

Smoked salmon Blini with caviar and crème fraîche, Tuna tartar tossed with citrus juice, Bermuda red onions, pickled ginger, chives and micro greens, served with potato gaufrettes and a marinated cocktail shrimp with lemon and lime juice with cucumber, avocado, onion and Serrano pepper, lemon vinaigrette.

### **Maple Brook Farm Burrata, Seasonal Greens**

Summer field greens, mixed with heirloom tomatoes, tossed with a basil vinaigrette dressing and topped with Vermont Burrata.

### **Berkshire-Braised Pork & Potato Gnocchi**

Braised pulled pork, served over butter gnocchi with fine herbs, finished with sauce au naturel, garnished with radish curls. Black Berkshire pig also known as Kurobuta, (praised for quality and sweet rich flavor).

### **Chocolate Profiterole, Godiva Crème Anglaise Sauce**

Profiterole, filled with chocolate Bavarian cream, topped with chocolate sauce with a Godiva crème anglaise sauce.

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

## *The Great Pinot Noir Wine Dinner*

*Featuring Pinot Noir from California,  
Oregon and around the World*

**Thursday, June 9, 2016 • 6:30 pm**

We haven't had a really good Pinot Noir dinner in a while so we thought it might be fun to see what we could achieve. I asked the lads at Cutting Edge Distributors if they would be interested in hosting a Pinot Noir dinner to start our thirtieth season in Vermilion, they agreed. Cutting Edge was founded by our good friend, the late Mark Mahar in Cincinnati, Ohio. Mark assembled an outstanding collection of pinot noirs from California, Oregon and around the world and this dinner will feature the most acclaimed, highest rated, and in some cases, the rarest pinot noirs Cutting Edge offers.

Our co-host for the evening will be Mr. Gary Twining. Born in Oberlin, Ohio, Gary is an experienced wine educator, speaker and 33 year wholesale industry member whose career has been focused on fine wine. He has lectured at several universities (UNLV, Ohio State, Cuyahoga Community College, Lorain County Community College), for the Society of Wine Educators National conferences (he is a Distinguished Member and Certified Wine Educator of the Society) and for numerous cooking schools and continuing education programs. He is the wine columnist for the Elyria Chronicle-Telegram and a wine consultant and contributor to *The Wine Buzz*, a Cleveland-based wine magazine. Gary combines solid and practical knowledge, a down-to-earth viewpoint and humor in his programs.

### **Hawaiian Ahi Tuna Tartar, Citrus Vinaigrette**

*A spicy timbale of Hawaiian Ahi tuna tartar, tossed with citrus juice, Bermuda red onions, pickled ginger, chives and micro greens, served with potato gaufrettes.*

**Rose of Pinot Noir, Red Car Wine, Sonoma Coast, California, 2014**

**Pinot Gris, Bethel Heights, Willamette Valley, Oregon, 2014**

**Pinot Blanc, Albert Mann, Alsace, France, 2012**

### **Wild Mushroom Cappuccino, Truffle Espuma**

*Purèed seasonal wild mushroom soup topped with a truffle foam.*

**Beaune "1er Cru Bastion", Domaine Chanson, Burgundy, France 2012**

**Pinot Noir "Dry", Künstler, Rheingau, Germany, 2013**

### **Pot-au-Feu, Root Vegetable Mélange**

*A combination of rabbit ballotine, pork and veal sweetbreads, served with stewed seasonal vegetables and cannellini beans in a rich veal and vegetable broth, garnished with applewood smoked bacon crackling brioche.*

**Pinot Noir "G-Lot", Luca, Mendoza, Argentina, 2012**

**Pinot Noir, Dog Point Vineyard, Marlborough, New Zealand, 2013**

### **Duck & Seasonal Wild Mushroom Raviolis**

*Raviolis stuffed with duck confit and wild mushrooms, topped with seasonal wild mushrooms and duck confit, sauced with a duck glace viande, garnished with sun-dried cherries.*

**Pinot Noir "Evenstand Reserve", Domaine Serene, Willamette Valley, Oregon, 2012**

**Pinot Noir "Seven Springs", Evening Land, Eola Amity Hills-Willamette Valley, Oregon, 2013**

**Pinot Noir "Reserve", Ponzi Vineyards, Willamette Valley, Oregon, 2013**

### **Roast Tenderloin of Proviimi Veal, Huckleberry Glace de Viande, Parmigiano-Reggiano**

*Tenderloin of mild fed veal, served over a Parmigiano-Reggiano cheese risotto, finished with a Huckleberry glace de viande, Parmigiano cheese crisp.*

**Pinot Noir "Southing" Sea Smoke, Santa Rita Hills, California, 2013**

**Pinot Noir "Heaven & Earth", Red Car Wine, Sonoma Coast, California, 2013**

**Pinot Noir "Gary's Vineyard", Lucia, Santa Lucia Highlands, California, 2013**

### **Ohio Strawberry Napoleon, Strawberry Coulis**

*A flaky pastry filled with Chantilly and Bavarian cream with seasonal Ohio strawberries, topped with strawberry coulis, seasonal mint.*

***\$125 per person    Tax & Gratuity not included***

When King Louis XVI was told of the storming of the Bastille, he is said to have asked: "Is it a revolt?" only to be told, "No Sire, it is a revolution".

## *A Bastille Day Celebration*

**Sunday, July 10, 2016 - 6:00 pm**

Join us for our annual Bastille Day Celebration featuring a six-course French Wine Dinner with ten wines from Burgundy, Bordeaux, Costières de Nîmes, The Loire Valley, Languedoc and The Rhône Valley.

Despite a labeling system that is often confusing to many outside of France, French wine still gives the greatest pleasure of any wine producing region. The style of French wine echoes that of the French themselves-elegant, well-dressed, showing an appreciation for the good things of life, but never to excess. French wines go best with food, never overpowering either in flavor or in alcohol, always well-mannered, often beautiful.

**Bastille Day** is the name given in English-speaking countries to the French National Day, which is celebrated on the 14th of July each year. In France, it is formally called **La Fête Nationale**. It commemorates the 1790 Fête de la Fédération, held on the first anniversary of the storming of the Bastille on 14 July 1789. The anniversary of the storming of the Bastille fortress-prison was seen as a symbol of the uprising of the modern nation, and of the reconciliation of all the French inside the constitutional monarchy which preceded the First Republic, during the French Revolution.



### **Yellowfin Tuna Tartar, Strawberry Mélange**

*An amuse bouche of tuna tartar, tossed with seasonal strawberries and pickled ginger, citrus and strawberry vinaigrette, served in a baby cone.*

**Rosé, Domaine de Montrose, Côte du Thongue • Languedoc, France, 2015**

### **Cured Faroe Island Salmon, White Asparagus & Montrachet Goat Cheese**

*House-cured salmon, topped with a citrus arugula salad, garnished with petit white asparagus and Montrachet goat cheese with citrus vinaigrette.*

**Sancerre, Foucher-Lebrun Lemont, Loire Valley, France, 2014**

**Blanc "Les Galets Dorez", Chateau Mourgue de Gres, Costiere de Nime, France, 2014**

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

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

**Bourgogne "Blanc", Leroy, Burgundy, France, 2014**

**MA de Daumas Gassac "Blanc", Vin de pay d'Herault-Languedoc, France, 2012**

### **Duck Napoleon, Black Currant Glace de Viande**

*Roasted duck breast, layered with a Napa cabbage timbale filled with duck confit and fine herb potatoes galette, served with a savory black currant duck glace de viande and duck crackling.*

**Bourgogne Rouge, Ch. de Puligny-Montrachet Monthelie, Burgundy, France, 2012**

**Chateau Mourgue de Gres "Terre de Feu" Rouge, Costiere de Nime, France, 2011**

### **Roasted Australian Lamb Chop, Provençale**

*Australian lamb chop, served on a baked heirloom tomato, filled with an eggplant and olive stuffing, finished with a lamb glace de viande and Provençale bread crumb sprinkles.*

**Chateau Saint Andre Corbin, Saint Georges-Saint Emilion, Bordeaux, France, 2013**

**MA de Daumas Gassac "Rouge", Vin de pay d'Herault-Languedoc, France, 2013**

### **Chocolate Ganache Pâté, Huckleberry Coulis**

*A rich chocolate pâté, served with a Florentine cookie, topped with a mountain huckleberry coulis.*

**Mauray, Domaine de la Pertuisane, 'Le Nain Violet' Grenache, Maury, France, 2011**

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

"Despite its size, Portugal is amongst the 10 largest wine-producing countries in the world and more indigenous grape varieties (200) than any other country."

## *A Portuguese Wine Dinner*

**with Pedro Lopes Vieira of Esporão**

**Thursday, August 11, 2016 • 6:30 pm**

The history of Portuguese wine goes back some 4,000 years to the ancient Phoenicians, seafarers who established colonies across the Mediterranean and planted vines along the way. Yet the world is only now discovering the wines of Portugal, which have been through revolutionary change in just the past three decades. The best Portuguese wines are emerging in world markets as carefully-crafted and delicious wines, typically at tremendous value for the quality. Please join us as we welcome Pedro Lopes Vieira of Esporão to Chez Francois and discover the wine of Portugal.

"Since its beginnings in 1973, Esporão has been owned by the Roquette family, first partially and then entirely since 1989. The first two decades of this project were a story of struggle, faith, and a vision so strong that it clearly left its mark on the modern history of Portuguese wine.

The family and generational nature of this project created many challenges. We believe that our family values, which extend to the Esporão project, have contributed to a culture of responsibility, hard work and excellence, which is reflected in everything we do, most noticeably in what we produce."



### **Golden Gazpacho & Peekytoe crab**

*A timbale of brunoise of Peekytoe crab, flavored with fine herbs, topped with micro greens, finished with a cold vegetable soup and flavored with golden heirloom tomatoes, scallions, avocado, cucumber, green, peppers and spices.*

**Rosé, Vinha da Defesa, Herdade Do Esporão, Alentejo, Portugal, 2014**

### **Grilled Octopus Salad, Warm Panko Breaded Montrachet Goat Cheese**

*A grilled octopus salad, flavored with heirloom tomatoes, topped with a warm panko breaded Montrachet goat cheese coin, finished with a tomato vinaigrette.*

**Verdelho, Herdade Do Esporão, Alentejo Portugal, 2014**

### **Portuguese Cod Fritter, Stewed Cabbage & Bacon Lardons**

*Traditional cod fritter, served over braised cabbage with applewood smoked bacon.*

**White "Reserve", Herdade Do Esporão, Alentejo, Portugal, 2014**

### **Roasted Pork Tenderloin, Parisian Lyonnaise Potatoes**

*Roasted pork tenderloin, served with lyonnaise potatoes and smoked paprika pork glace de viande.*

**Reserve "Red", Herdade Do Esporão, Alentejo, Portugal, 2012**

**Quatro Castas, Herdade Do Esporão, Alentejo, Portugal, 2013**

### **Braised Domestic Lamb Shank, Jardinière**

*Braised lamb shanks, simmered in its natural juices, served over stewed garbanzo beans with a jardinière of root vegetables and garnished with julienne celery and heirloom carrots.*

**Reserve Red, Quinta Dos Murças, Douro Valley, Portugal 2009**

**Petit Verdot, Herdade Do Esporão, Alentejo, Portugal, 2011**

### **Sweet Chocolate Crêpe Torte, Hazelnut & Chocolate Chantilly Cream**

*Sweet crêpe shells layered, filled with chocolate mousse, finished with a hazelnut & chocolate Chantilly cream, Frangelico cream anglaise sauce and seasonal berries.*

**Porto "10 Year Tawny", Quinta Dos Murças, Douro Valley, Portugal, NV**

*\$100 per person*

*Tax & Gratuity not included*

## *An Italian Wine Dinner*

With Virginia Tonneato of Ca'Ronesca Winery  
and

Claudio Salvador of The Specialty Wine Company

Thursday, August 25, 2016 • 6:30 pm

August is a special time of year for us because the Ohio farms are at their peak, offering outstanding fruits and vegetables such as Ohio sweet corn, zucchini blossoms, heirloom tomatoes, peaches and blackberries. Italian wines are a perfect match for these items.

Importer Claudio Salvador gets by with a little help from his friends. His friends are small, family-owned wineries located throughout Italy. Claudio was born in a small town 30 miles north of Venice. He and his family have been in the wine business all their lives, it's what they know...it's their passion.

"Claudio began importing Italian wines in 1998. He started with ten wineries and now represents thirty one. One of his favorite wineries

Ca'Ronesca, is located in the Collio Region of Italy and Claudio has invited their owner Virginia Tonneato to co-host this dinner with him.



### **Peppered Hawaiian Ahi Tuna Salad, Lemon Vinaigrette Dressing**

*A cold salad of thinly-sliced seared Ahi tuna, served on a bed of heirloom tomato and sweet basil relish, finished with petit arugula salad sensation, tossed with lemon vinaigrette dressing and shaved aged Pecorino Romano cheese.*

**Sauvignon Blanc, Ca'Ronesca, Collio, Italy, 2013**

**Pinot Nero, Ca'Ronesca, Collio, Italy, 2013**

### **Cream of Ohio Corn Soup, Mascarpone Cheese**

*A purée of Huron County sweet corn, drizzled with a roasted red pepper coulis, served with a baby sweet red pepper, filled with Mascarpone cheese, corn nuts and corn shoots.*

**Friulano, Ca'Ronesca, Collio, Italy, 2014**

### **Maine Lobster Zucchini Blossoms, Prosciutto de Parma Ham**

*Sautéed Erie County zucchini blossoms, filled with Maine Lobster stuffing, topped with dill hollandaise sauce and julienne Prosciutto de Parma ham.*

**Bianco 'Marna', Ca'Ronesca, Collio, Italy, 2012**

### **Braised Ohio Proud Short rib & Egg Pappardelle, Au Naturel**

*Braised short ribs served in its natural juices with a jardinière of root vegetables, Pappardelle noodles and sauce au naturel.*

**Toscana "Volpola", Podere Sapaio Volpola, Bolgherio Tuscany, Italy, 2014**

**Cabernet Franc "De Settesoli", Cova Grasselli, Umbria, Italy, 2012**

### **Veal Cotechella, Seasonal Italian Summer 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 summer truffle sauce.*

**Ripasso Valpolicella "Classico Superiore", IL Roverone, Veneto, Italy, 2010**

**Amarone Della Valpolicella "Classico", IL Roverone, Veneto, Italy, 2010**

**Amarone Della Valpolicella "RISERVA", IL Roverone, Veneto, Italy, 2006**

### **Semi-Soft Italian Cheese, Apricot & Orange Marmalade**

*Semi-soft Italian cheese, served with an apricot and orange marmalade.*

**Picolit, Ca'Ronesca, Friuli dei colli Orientali, Italy, 2012**

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

## *An Extraordinary California Wine Dinner*

Featuring **Limited-Release Wines  
of 2012 & 2013**

With **Matthew Citriglia MS**

Thursday, September 15, 2016 • 6:00 pm

"Napa Valley has been blessed with two back-to-back great to potentially historic vintages at a time when many of the world's top red wine producing regions have struggled with much more difficult growing conditions."

- Robert Parker, *The Wine Advocate*

Last fall our Extraordinary California Wine Dinner was such a huge success we decided to repeat the dinner with Vintage Wine Distributors and Master Sommelier Matthew Citriglia. We asked Mr. Citriglia to put together a list of his favorite California wines from the fabulous 2012 and 2013 vintages. Needless to say, he put together quite a list.

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

**Chilean Seabass, Caramelized Fennel & Roasted Lemon Miso Plugra Butter**  
Chilean Sea Bass poached in Verjus with julienned caramelized fennel, topped with a roasted lemon Miso Plugra butter sauce, garnished with lemon balm and preserved Meyer lemons.

Chardonnay, Grgich, Napa Valley, 2013  
Chardonnay, Pahlmeyer, Napa Valley, 2013

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

Pinot Noir "Las Alturas", Bell Gloss, Santa Lucia Highlands, 2014  
Pinot Noir "Russian River" En Route, Sonoma County, 2013  
Pinot Noir, Jayson, Sonoma Coast, 2013

**Rabbit, Duck and Lamb Pot-au-Feu, Seasonal Vegetables**  
Rabbit ballotine, roasted duck breast and lamb loin, served with a timbale of root vegetables and stewed lentil, wrapped in Napa cabbage, finished with a rich rabbit, duck and lamb broth.

Red, Pahlmeyer, Napa Valley, 2013  
Red, Opus, Oakville, Napa Valley, 2012  
Red, Continuum, Pritchard Hill, Napa Valley, 2012

**Char-Grilled Tenderloin of Veal Roasted Fennel Mélange**  
Char-Grilled Provençal veal with roasted fennel, shallots and cannellini beans mélange, topped with a veal glace de viande and crispy fennel frauns.

Pride, "Spring Mountain", Napa / Sonoma Valley, 2013  
Caymus Napa, "Rutherford", Napa Valley, 2013  
Regusci "Stags Leap" Cabernet, Napa Valley, 2012

**Certified Angus Beef® Short Rib, Black Truffle Risotto**  
Braised short rib of beef, served in its natural juices, black truffle risotto and finished with a Cabernet Sauvignon wine sauce.

Dominus, "Yountville", Napa Valley, 2012  
Caymus SS, Napa Valley, 2013  
Dunn "Howell Mountain", Napa Valley, 2012

**California Apricot Tart, French Vanilla Bean Ice Cream**  
A fruit tart, filled with an almond frangipane topped with pastry cream with seasonal apricots topped with Chantilly cream, served with a French Vanilla bean ice cream and apricot coulis.  
Dolce, Far Niente, Napa Valley, 2008

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





**Main Street Vermilion** is a terrific organization that organizes great summer events for the citizens and friends of Vermilion. Everyone is welcome. For further information check out their web page [www.DiscoverVermilion.com](http://www.DiscoverVermilion.com). Below are a few of their events:

## Featured Summer Events in Vermilion

### Third Thursdays, Music, Flowers & A Sunset

The Third Thursday, Music, Flowers and A Sunset extravaganza returns to downtown Vermilion on May 19th (June 16, Jul 21, Aug 18, Sept 15). Featuring 20+ musical groups and individuals from virtually every musical genre will be performing ABSOLUTELY FREE for your listening pleasure while you browse the shops, boutiques and restaurants of quaint and historic downtown Vermilion. The fun will begin at 6:30pm until sunset. Come and join us on Main Street and Liberty Ave. This is a classy event that ties in perfectly with Chez François and Touché.

### Scenic Riverboat Cruises

Enhance your dining experience at Chez François with a pre-dinner cruise on the Vermilion River in a Duffy Electric Launch. LakeShore Electric Boating will provide a 45 minute escorted tour of the Vermilion Harbor with pick-up and drop-off at the dock in front of the Riverfront Café entrance. Our 21' electric launches have upholstered seats around a central table for drinks and snacks. Side windows, which may be raised or lowered, and a full canopy top protect you from the weather. A Captain/Riverlorian can provide a historical tour of the river, or you may choose to simply cruise along almost silently, enjoying quiet conversation as you view waterfront homes, beautiful gardens, and a variety of boats and waterfowl.

Call for reservations: 440-967-4221



## The Local Farm Market

During the summer months we are fortunate to purchase in season the farm-fresh produce from small family-owned farms in our area. Each farm has its own specialty and all are open to the public. We have put together a list of our favorite farms located around Vermilion and Huron, and their specialty items:

**Novotny Farm Market** ..... (440) 967-5757  
Farm-fresh produce sourced from local farms and concord grapes in September

**Aufdenkampe Family Farms** ..... (440) 984-3844  
An array of seasonal vegetables and fruits. They grow everything they sell.  
You may view their web page at [www.afamilyfarm.com](http://www.afamilyfarm.com)

**Miller's Orchards** ..... (440) 965-7077  
Cherries and Peaches.

**Krieg's** ..... (440) 988 -9228  
Strawberries in June and Sweet Corn in late July.

**The Blueberry Farm On Baumhart Road south of Route 2**  
Truly unbelievable Blueberries in July & August

**Hahn's** ..... (419) 433 -7701  
Sweet corn from late July through September.

**Enderle Farms** ..... (419) 433-4856  
Strawberries in June and Raspberries in July.

**Quarry Hill Orchards & Winery** ..... (419) 588-2858  
Apples, Peaches, Pears, Plums, Nectarines and wine. Located in Berlin Heights.

**Firelands Winery** ..... (419) 625-5474  
Extraordinary wines at reasonable prices. Located in Sandusky.

**Paper Moon Vineyards** ..... (440) 967-2500  
Offers tastings and sales of quality regional and vinifera wines. Located in Vermilion.

# CHEZ FRANÇOIS

555 Main Street  
Vermilion, Ohio 44089

*Return Service Requested*

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*Summer 2016*

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