



CHEZ FRANÇOIS Restaurant

Fall 2016

Volume 29 Issue 3

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

Dear Friend of Chez François,

The Promise Keeper! A promise is something I learned in Kindergarten. I will always remember my teacher, Betsy Recupero, teaching that if you make a promise you must keep it, even if you later decide you really do not want to. You must, because a promise is your word, and your word is bound to your character. In today's world, promises seem to be rarely kept - just look at our current political mess. But sometimes a light shines through the clouds and a promise is kept, as in the case of LeBron James: we thank Mr. James for keeping his promise to Cleveland. Against all odds he delivered on his promise of a Championship in Cleveland, and we will always remember where we were - and who we were with - when that final buzzer went off.

The Chez François promise began thirty years ago, when we set out to create a place where you could escape from the madness of the world to relax in a beautiful atmosphere with world-class cuisine, wine and spirits. People said, "You can't do that in a small town 45 minutes outside of Cleveland!" Maybe we were too young to realize the daunting task that lay ahead, but we came to work every day, listened to our patrons, never compromised on our quality and strived to be better each day; we despise the phrase "we can't." Where would the world be if true leaders - people of character, who kept their promises - said things like "We can't secede from England!", "We can't tear down that wall of Communism!", or "We can't defeat the Nazis!"? What would our country be like if our own leaders had said "We can't abolish slavery!", "We can't have civil rights!", or "We can't land a man on the moon!"? And where would Cleveland be if any of the Cavaliers had said "We can't win three games in a row against the Golden State Warriors - it's impossible!"? Believe, Dare, Do!

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

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

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

The Old Vermilion Jailhouse
(440) 963-5245
www.jailbed.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\$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, cornichons and crackers.

Entrees

Saumon au Raifort, Maître 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 fettuccine 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 glaze 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 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 Ravioli, 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 —

Searched 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 \$50 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.

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.

Ravioli de Homard - \$16

Egg pasta Ravioli, 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 glaze 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 Madagascar 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.

Upstairs at Touché and the Parisian Room

A Spanish/ Sherry Wine Tasting

With Maria Alvear, Owner of Alvear Bodega



ALVEAR

Wednesday, September 7, 2016
6:30 pm

Founded in 1729 Alvear is one of the most prestigious and internationally renowned bodegas in Andalucía, Spain boasting extensive vineyards that are located in the most famous estates in the Sierra de Montilla y Moriles (Córdoba). Maria Alvear will lead us in a tasting and education of sherry wines. We will taste five distinctive sherries, from aperitifs to desserts and six outstanding Spanish wines.

Jamón Ibérico & Spanish Olives

Fino "En Rama", Amontillado "Carlos VII", Oloroso "Asuncion"

Cocotte Potted Gulf Shrimp, Smoked Paprika & Garlic Fondue

Nisia Verdejo, Nisia, Rueda, Spain, 2015
Albariño, La Cana, Rías Baixas, Spain, 2014

Tortilla Española

Bodegas Atalaya 'La Atalaya', Almansa, Spain, 2012
Borsao, Campo de Borja, Spain, 2012

Lamb Chop, Sauce au Natural

Finca Sandoval, Manchuela, Spain, 2008
Juan Gil, Jumilla, Spain, 2013

Spanish Cheese Course

Pedro Ximénez "Solera", Alvear, Montillas/Jerez, Spain, 1927
Pedro Ximénez "Anada", Alvear, Montillas/Jerez, Spain, 2012

\$75 per Person - Tax & Gratuity not included

A Petite Bordeaux Wine Dinner

Thursday, September 29, 2016
6:30 pm

AQUITAINE
WINE COMPANY

The Clavet Family has represented petite Chateaus in Bordeaux, France since the late 1800's with a focus on small, family-owned wineries that offer terrific value. Colette Comeau is their Midwest wine agent and she will lead us in a tasting of seven outstanding wines from her portfolio.

Goat Cheese Ravioli, Louisiana Gulf Shrimp, Cream Pea Purée

Goat cheese ravioli with sautéed baby Louisiana shrimp, cream pea purée and shrimp crackling.

Château La Freynelle "Blanc", Bordeaux, France, 2014

Le Sec de Rayne "Blanc" SEC, Sauternes, Bordeaux, France, 2013

Duck Confit Fall Wild Mushrooms with Truffle Butter Sauce

Duck confit with a brunoise of fall mushrooms, topped with shaved aged Parmigiano-Reggiano cheese and White Alba Truffle butter sauce.

Château St. Andre Corbin, St. George-St. Émilion, France, 2012

Château Blaignan "Cru Bourgeois", Médoc, France, 2010

Roasted Teres Major American Kobe Beef, Morel Mushrooms, Périgueux Sauce

Mishima Ranch Kobe beef teres major, served on a root vegetable mélange, morel mushroom, Périgueux sauce and roasted bone marrow, Kobe beef crackling.

Château Coutet "Grand Cru" St. Émilion, France, 2011

Château Fonbadet "Bordeaux Superior", Pauillac, France, 2011

English Stilton Cheese, Golden Delicious Apple & Raisin Chutney

English Stilton cheese, garnished with an almond Florentine cookie with almond fig cake, dates, and an apple and raisin chutney.

Château Bel Air, St. Croix du Mont, France, 2010

\$75 per Person - Tax & Gratuity not included

Upstairs at Touché and the Parisian Room

A Wine Dinner with Huneus Vintners

QUINTESSA

With Master Sommelier Larry Stone
Wednesday, October 26, 2016 - 6:30 pm

Join us as we welcome to Chez Francois Master Sommelier Larry Stone, brand ambassador for Huneus Vintners. Mr. Stone will be in Ohio to reintroduce Quintessa, the iconic Napa Valley red wine.

In addition to the Quintessa estate, Huneus Vintners projects include Faust Napa Valley Cabernet Sauvignon, and Illumination Napa Valley Sauvignon Blanc. In 2009, the Huneus family forged a partnership with pioneering vintners Joan and Walt Flowers of Flowers Vineyards & Winery, who in 1989, established two extraordinary vineyards on the extreme Sonoma Coast, each dedicated to world-class Chardonnay and Pinot Noir.

Sparkling Wine "Brut Cuveé", Laetitia, Arroyo Grande Valley, California, NV

Sear Sea Scallop, Salsa Mariscal

Sauvignon Blanc, Illumination, Napa Valley/Sonoma County, California, 2015

Miso Marinated Chilean Sea Bass Filet, Myron & Calamansi Vinaigrette

Chardonnay "Sonoma Coast", Flowers, Sonoma Valley, California, 2014

Chardonnay "Camp Meeting Ridge", Flowers, Sonoma Valley, California, 2014

Char-Grilled & Farmed-Raised Coturnix Quail, Cherry Glace de Viande

Pinot Noir "Sonoma Coast", Flowers, Sonoma Valley, California, 2014

Pinot Noir "Sea View Ridge", Flowers, Sonoma Valley, California, 2013

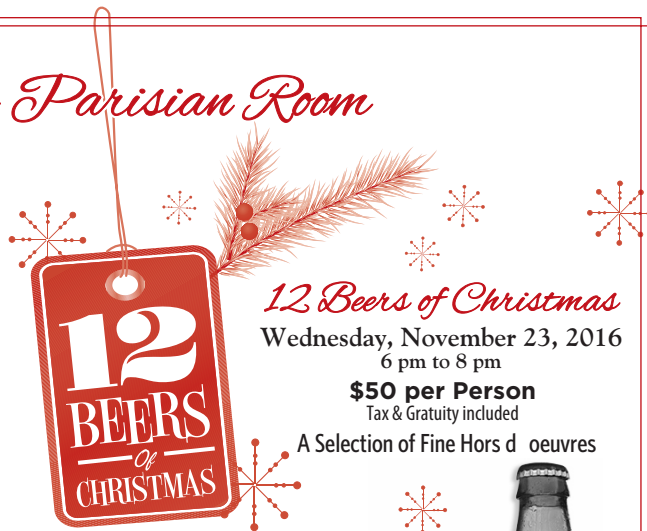
Roast Tenderloin of Beef, Périgueux & Wild Mushroom Sauce

Red "Bordeaux Blend", Quintessa, Napa Valley, California, 2013

Faust Cabernet Sauvignon, Faust, Napa Valley, California, 2013

Apple Frangipane Tart, Madagascar French Vanilla Bean Ice Cream

\$100 per Person - Tax & Gratuity not included



12 Beers of Christmas

Wednesday, November 23, 2016
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.



An Extraordinary California Wine Dinner

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

With With Mario Vitale of Vintage Wine

Thursday, September 15, 2016 • 6:00 pm

Last fall our Extraordinary California Wine Dinner was such a huge success we decided to repeat the dinner with Vintage Wine Distributors and Mario Vitale. Prior to joining Vintage Wine, Mr. Vitale owned the iconic wine retail shop Western Reserve Wines in Solon, Ohio. We asked Mario to put together a list of his favorite California wines from the 2012 and 2013 vintages and he put together quite a list.

On the West Coast in 2012, most vintners were reporting the easiest season in years—the winemakers' job is to not destroy the gift nature gave them. In many parts of Europe, however, it was a year for damage control, a year when one learns who knows how to best handle challenges and rise above the rest.

In 2012, California winemakers up and down the coast celebrated a long, sunny year. After two tough harvests, 2012 provided plenty of gorgeous grapes and outstanding wines.

Harvest. For winemakers, no other word is loaded with so much potential and anticipation. After a long growing season of endless work in the vineyards, it's time to see what nature delivered. On the West Coast in 2013, most vintners also reported a great year, a mirror image to 2012.

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 "Coturnix" 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 lentils, 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 Provimi veal with roasted fennel, shallots and cannellini beans mélange, topped with a veal glace de viande and crispy fennel frawns.
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, Madagascar French Vanilla Bean Ice Cream
A fruit tart, filled with an almond frangipane, topped with pastry cream with seasonal apricots, Chantilly cream & served with a Madagascar French Vanilla bean ice cream and apricot coulis.
Dolce, Far Niente, Napa Valley, 2008

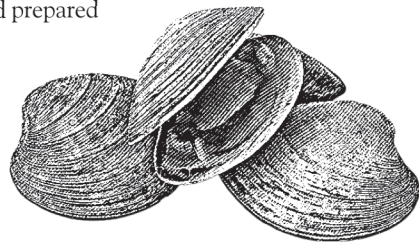
\$195 per person Tax & Gratuity not included

Chez François
presents
A Gourmet Clam Bake

Thursday, October 6 & Friday, October 7, 2016

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, 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

A California/French Wine Dinner

With Jean-Charles Boisset

Thursday, October 20, 2016 • 6:30 pm

Join us Thursday, October 20, 2016 as we welcome Jean-Charles Boisset to Chez Francois. This dinner will feature sixteen wines from the Boisset Portfolio matched with a six-course dinner from Chef John D'Amico.

Jean-Charles Boisset was born into the world of wine in the village of Vougeot, Burgundy, France. His lifelong passion for wine began as a child, growing up above the cellars and within view of the centuries-old vineyards of Château du Clos Vougeot, the epicenter and birthplace of Pinot Noir and Chardonnay.

His parents, Jean-Claude and Claudine, founded the family winery in 1961 with an innovative and entrepreneurial spirit in one of the most traditional wine growing regions in the world. Today, the family collection includes wineries that share more than 18 centuries of combined winemaking heritage and tradition in some of the world's most prestigious terroirs, from Burgundy to the South of France, to California's Napa Valley and Russian River Valley.

From this great foundation of historical, pioneering wineries in France and California, Jean-Charles sets forth a vision of the wine world centered on family, passion, history, innovation, a commitment to fine wines, and a dedication to sustainable wine growing.



BOISSET
Collection

Quail Egg, Cheese Espuma, Black Truffles

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

Cremant de Bourgogne "No. 21", JCB, Burgundy, France, 2013
Beaujolais "Blanc", Mommessin, Burgundy, France, 2013

Aligote "Les Moutots", Jean-Claude Boisset, Burgundy, France, 2014
Savigny-Les-Beaune "Blanc", Bouchard, Burgundy, France, 2014

Coquilles Saint Jacques à la Parisienne

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

Beaune "Vignes Franches" 1er Cru, Jean-Claude Boisset, Burgundy, France, 2014
Chassagne-Montrachet "Les Chenevottes" 1er Cru, Bouchard, Burgundy, France, 2014
Chardonnay "OFS", Deloach, Russian River Valley, California, 2014
Chardonnay "Estate", Deloach, Russian River Valley, California, 2014

Wild Mushroom and Truffle Ravioli, Truffle Butter Sauce

Mushroom ravioli made with a wild mushroom pasta, filled with wild mushrooms and black Burgundy truffles, topped with a truffle butter sauce and garnished with shaved Parmigiano-Reggiano cheese.

Aloxe-Corton "Les Valozières" 1er Cru, Jean-Claude Boisset, Burgundy, France, 2014
Vosnes-Romanee "Les Jaquines", Jean-Claude Boisset, Burgundy, France, 2014
Pinot Noir "OFS", Deloach, Russian River Valley, California, 2014
Pinot Noir "Estate", Deloach, Russian River Valley, California, 2014

Pot-au-Feu, Fall Vegetables

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

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 "Reserve", Napa Valley, California, 2012
Cabernet Sauvignon "District Collection Rutherford", Napa Valley, California, 2012
Cabernet Sauvignon "District Collection St. Helena", Napa Valley, California, 2012
Red "Generations", Raymond, Napa Valley, California, 2012

Fruits Napoleon, Berry Coulis

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

\$135 per person Tax & Gratuity not included



*Chez Frankenstein
presents
A Halloween/Masquerade Party*

Friday, October 28, 2016 • 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 28, 2016.

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 canapés.

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.

Pinot Blanc, Albert Mann, Alsace, France, 2014

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.

Collio "Bianco", Zuani, San Floriano Collio, Italy, 2014

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, 2013

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

In ancient times, the Italian peninsula was commonly referred to as *enotria*, or “land of wine,” because of its rich diversity of grape varieties and many acres dedicated to cultivated vines.

A Truffle Wine Dinner **Leonardo LoCascio Selections** of Winebow

Thursday, November 3, 2016 • 6:30 pm

We are excited to announce that Leonardo LoCascio Selections “Winebow” will kick-off our Twentieth Annual Truffle Season, Thursday, November 3, 2016.

We will feature ten wines from this outstanding Italian importer matched with our annual truffle menu.

For over 35 years, Leonardo LoCascio Selections has represented Italian wines of impeccable quality, character and value. Each wine in the collection tells a unique story about the family and region that produced it. A taste through the portfolio is a journey across Italy’s rich spectrum of geography, history, and culture.

Vineyards have been successfully planted and maintained throughout Italy since the Etruscans in 750 BC. With the rise of the Roman Monarchy in 508 BC, international varietals were introduced and widely cultivated. As the Roman Empire expanded into new regions, soldiers returned with wine from their conquests and the first international wine market was established.

Italy grows more grape varieties than any country. Currently, more than 1,200 grape varieties are grown that produce more than 3,000 specific wines. The most notable red grapes are Sangiovese, Nebbiolo, Primitivo, Nero d’Avola, and Negroamaro; of the whites, Pinot Gris, Glera, Trebbiano, Cortese, and Garganega stand out.



WINEBOW

Scrambled Eggs & Truffles

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

Prosecco Zardetto “Tre Venti”, Veneto, Italy, 2015

Cocotte Potted Quail Egg, Black Truffle

Quail egg, served in a ramekin filled with Ubriaco cheese fondue and grated Parmesano-Reggiano cheese, topped with a poached quail egg and freshly shaved black truffles.
Soave “Classico”, Suavia, Veneto, 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.
Lugana Trebbiano, Zenato, Veneto, Italy, 2014

Truffle Cappuccino

A purée of fall wild mushrooms and black “Burgundy” truffles, seasoned with white truffle oil and finished with steamed cream.
Barolo, Ceretto, Piedmont, Italy, 2011
Rioja “Gran Reserva”, Bujanda, Rioja, 2009

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
Brunello de Montalcino, Altesino, Tuscany, 2011
Brunello de Montalcino, San Paolo, Tuscany, Italy, 2011

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.
Amarone, Zenato, Veneto, Italy, 2012
“Reserva Sergio”, Zenato, 2010

Italian Cheeses, Walnut & Fig Cake, Truffle Honey

A duo of Italian cheeses, served with walnut and fig cake with dates, drizzled with truffle honey.
Vin Santo, Castellare, Tuscany, Italy, 2010

\$150 per person Tax & Gratuity not included

All the grapes (Gamay) in the Beaujolais region must be picked by hand. These are the only vineyards, along with Champagne, where hand-harvesting is mandatory.



A 2016 Beaujolais Nouveau Celebration

with
**Kysela Pere et Fils
Imports**

Friday, November 18, 2016 - 6:30 pm

Join us Friday November 18, 2016 as we co-host our 26th annual Beaujolais Nouveau Celebration with Kysela Pere et Fils of Winchester, Virginia. Beaujolais Nouveau is always released the third Thursday of November, regardless of the start of the harvest. Beaujolais Nouveau owes its easy drinkability to a winemaking process called carbonic maceration, also called whole berry fermentation. This technique preserves the fresh, fruity quality of the wine, without extracting bitter tannins from the grape skins. 2016 Beaujolais "Nouveau" the dinner will feature thirteen wines from Fran Kysela's outstanding portfolio.

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

"My philosophy on wine is one based on quality. Nothing else matters but the quality of the juice in the bottle. I look for wines that are true to type and classic in their flavors. I prefer wines that are fresh and bright and show good fruit/acid balance. I am not a new oak person, feeling that too much wood obscures true regional character. The wines I select are focused and on target. There is nothing more exciting than tasting a wine that hits the mark."

-Fran Kysela



**Pre-Dinner Wine Tasting
with Wines of Spain and South Africa.**

Cream of Butternut Squash Soup, Seared Maine Diver Sea Scallop
*A purée of fall butternut squash soup, served with a warm red pepper salsa cruda
& topped with a seared Maine diver sea scallop.*

Domaine Grand Veneur "Miocene" Chateaufeuf du Pape Blanc 2014

Maine Lobster Quiche, Truffle Hollandaise

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

Pouilly-Fuissé, Chartron et Trebuchet Pouilly-Fuissé, Burgundy, France, 2013

House-Cured Kurobuta Pork Belly, Apple & Cranberry Chutney

Roasted & seared Black Berkshire pork belly, apple and cranberry chutney, served with sweet potato mousseline & topped with sweet potato frills.

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

Roast Loin of Wild Boar, Sauce Périgueux

Loin of wild boar, served over a delicata squash, filled with white and black truffle risotto & finished with chanterelle mushrooms and a truffle reduction sauce.

Bandol Rouge, Domaine de la Begude 2013, Provence, France, 2013
Grand Veneur Gigondas, Terraces de Montmirail, Rhône Valley, France, 2013

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.

Domaine de La Mordoree "La Remise" Rouge, Rhone Valley, France, 2015
Convento Oreja "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.

\$110 per person Tax & Gratuity not included

Truffles 101

For the past eighteen 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 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 fourteenth annual Truffle Dinner will take place in late fall. Truffles are highly perishable and expensive, so we will order only what we need. Accordingly, we ask that you book your reservation one week in advance. Seating is open with no start time.

Friday, November 4, through Saturday, November 26, 2016

Duo of Scrambled Eggs & Truffles, Truffle Cappuccino

Scrambled Hillandale Farms brown eggs, with truffle butter, black "Burgundy" truffles and a purée of wild mushrooms and black "Burgundy" truffles, finished with steamed cream.

Cocotte Potted Quail Egg, Black Truffle

Quail egg served in a ramekin, filled with Ubriaco cheese fondue and grated Parmesiano-Reggiano cheese, topped with a poached quail egg and freshly shaved black truffles.

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.

Char-Grilled & Farmed-Raised Coturnix Quail, Black "Burgundy" Truffle Butter Sauce

Char-grilled quail with a chestnut mousseline, finished with Black "Burgundy" truffle butter sauce.

Roast Tenderloin of Veal, Sauce Périgueux

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

White Truffle Ice Cream

Madagascar French vanilla bean ice cream, flavored with White "Alba" Truffles and truffle honey & served over an almond tuile and seasonal berries.

\$170 per person

Tax & Gratuity not included

Celebrate!

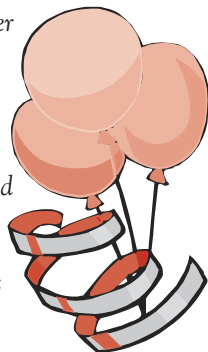
A New Year's Eve Celebration

We will have three seatings on New Year's Eve. Our first seating will be from 4:30 pm to 6:30 pm, the second seating from 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 either of the first two seatings will be \$75/Per Person and \$95/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 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 2016

Saturday, December 31, 2016

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.

Entrées

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
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