



CHEZ FRANÇOIS Restaurant

Spring 2017

Volume 31 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,

As we finish our thirtieth “30” season in Vermilion, people often ask how we do it; just what is our secret? What are our keys to success?

First of all, to borrow a phrase from The Ford Motor Company, “Quality is Job One”. Whether is it food, wine or spirits we always look for the best quality and then look for the best purveyors/distributors to consistently deliver the quality every day- and not just some of the time-but rather, all the time! This might sound easy, but it is not.

Secondly, we are never fully satisfied and know we can always do better. Satisfaction leads to complacency and complacency is a death spiral, so we never ever, take anything for granted. We are thankful for the guests who have patronized us from day one. You are the ones who got us to where we are today and we thank each of you for your continued support of our restaurant. We say “Yes” 1000 times for every “No”, in fact we strongly dislike the word “No”, as it doesn’t fit in our vocabulary. “No” is for the gatekeepers who work against us and “Yes” is for the agents that work who work on our behalf. Pay attention to the little things because they make up the big picture. And for God’s sake or for the sake of our beloved business, we show up to work every day and take care of our guests, treating them like we would like to be treated. In other words, Hospitality.

We never ever forget the people who got us where we are today and are always thankful for your continued patronage.

We look forward to serving you in 2017. Opening day is Tuesday, March 14, 2017.

Bon Appetit,

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

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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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, Maitre d'hôtel\$38
Seared filet of Atlantic Salmon, topped with fresh horseradish crust and an herb butter sauce.

Homard Ravioli.....\$40
Ravioli 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.

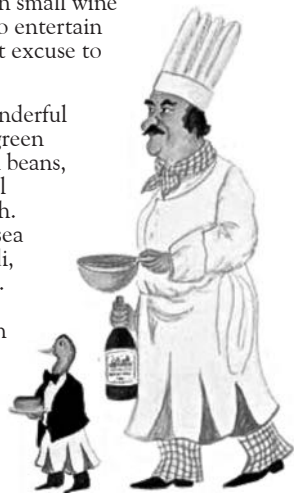
Pricing and availability subject to change.

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 preferred. 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 Ravioli, 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 preferred)

Wine Pairing \$40 per person

Tax & Gratuity not included

Touché Specials

A sample of our extensive menu.

Hors d'oeuvres

Charcuterie - \$22

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

Maine Scallop & Lobster Risotto - \$16

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

Ahi Tuna, Daikon Radish Salad, Vinaigrette - \$25

Cold lightly seared premium Ahi Tuna, toasted sesame seeds, with a daikon radish & heirloom tomato salad, vinaigrette dressing.

Duck Confit & Goat Cheese Flat Bread - \$15

Baked flat bread topped with duck confit, dried cherries finished with goat cheese.

Escargots, Basilic - \$15

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

Lobster Ravioli, Parmigiano-Reggiano Cheese - \$18

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

Mussels, Smoked Salmon - \$16

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

Carpaccio de Filet de Boeuf - \$20

Carpaccio of "Prime Beef", paper-thin slices of beef tenderloin, garnished with baby arugula salad with an aged balsamic vinaigrette dressing, shaved Parmigiano-Reggiano cheese.

Potages & Salades

French Onion Soup, Gratinée - \$12

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

Lobster Bisque, en Croûte - \$14

Rich lobster bisque with tarragon, topped with puff pastry.

Chez François Grand Salad - \$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

Bouillabaisse - \$25

A rich fish soup of mussels, shrimp, white fish, salmon and root vegetables, saffron tagliatelle noodles, tomato saffron broth.

Perch, Jicama & Napa Cabbage Coleslaw - \$20

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

Shrimp de Jonghe - \$18

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

Steak Frites, Bercy Butter - \$35

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

Braised Ohio Proud Short Rib, Moroccan Barbeque - \$25

Braised Ohio Proud short ribs, Moroccan barbeque sauce, stewed sweet potatoes, seasonal vegetable and fried sweet potato curls.

Chez François Herb Meatloaf, Brown Sauce - \$20

Baked meatloaf with pork, veal and ground chuck served over mousseline potatoes, with a rich brown sauce, seasonal vegetables.

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 glaze de viande, garnished with steamed French beans.

Roast Chicken, Coq au Vin - \$22

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

Braised Domestic Lamb Shank, Jardinière - \$30

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

Les Desserts

Chocolate Mousse - \$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 & Fruits - \$9

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

Pricing and availability subject to change.



Special Events

Upstairs at Touché and the Parisian Room

Our special events revolve around a special day or event, such as St. Patrick's Day and The Kentucky Derby.



St. Patrick's Weekend Celebration

Friday - Sunday, March 17-19, 2017

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 Gratinée

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

Chez François Irish Pub Salad, Rice Wine Herb Vinaigrette

Erie County greens with pickled beets, French beans, Bermuda red onions, hard boiled eggs, garnished with Tillamook® white cheddar cheese and seasonal tomato.

Chez François Corned Beef, Irish Colcannon

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

Or

Char-Grilled Jail Island Salmon, Irish Colcannon

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

Baileys™ Cheesecake, Spring Berries

Kentucky Derby Party

Saturday, May 6, 2017

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.

Kentucky Burgoo Soup, Chervil Salsa Cruda

A cup of rich beef, lamb, pork and chicken soup with seasonal root vegetables and okra in a rich beef, chicken and lamb broth, finished with a chervil salsa cruda.

Vermont White Cheddar Cheese Quiche, Mornay Sauce

A flaky pie crust filled with custard, ham, bacon, eggs, cream, shallots, pimientos and Vermont white cheddar cheese topped with a white cheddar Mornay sauce.

Braised Angus Beef® Chuck Short Rib, Classical Bourbon Espagnole Sauce

Braised aged Angus beef short rib in its natural juices served over Kentucky Derby creamy cheddar grits, finished with a bourbon Espagnole sauce.

Pecan & Chocolate Tart, Bourbon Crème Anglaise

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

Upstairs at Touché and the Parisian Room

A California Wine Dinner

with Merryvale Winery
with Brand Ambassador Phil Corrente
Thursday, April 13, 2017

\$70 per person - Tax & Gratuity Not Included

MERRYVALE
VINEYARDS



Merryvale Winery has a long history in Napa Valley and traces its roots back to 1933. The Schlatter family became the owners in 1991 and today it is under the tutelage of René Schalter, who has firmly established Merryvale Family of Wines as one of Napa Valley's most prestigious and well-respected wine companies. Through an unyielding commitment to wine quality, customer service, and investment in the community, René continues to uphold his family's legacy in the winegrowing world. Both of Merryvale's estate vineyards have been Napa Green Farm certified.

Goat Cheese Stuffed Peppadew

Stuffed peppadew pepper filled with Lake Erie Creamery goat cheese.

Rosé, Starmont, California, 2016

English Pea Cappuccino

A purée of seasonal English pea soup topped with goat cheese foam.

Sauvignon Blanc, Starmont, Napa Valley, California, 2015

Wild Mushroom Ravioli, Bing Cherry & Kumquat Glace de Viande

Mushroom Ravioli with duck confit, cherry and kumquat glaze de viande.

Pinot Noir, Merryvale, Carneros, California, 2012

Char-Grilled Berkshire Pork Tenderloin,

Hickory-Smoked Wild Mushroom & Huckleberries

Pork tenderloin, butternut squash purée, smoked woodland mushrooms.

Cabernet Sauvignon, Napa Valley, California, 2012

Red Blend "Forward Kidd", Merryvale, Napa Valley, California, 2012

Pecan Tart, Caramel Sauce

A tart filled with caramel custard, pecans, Chantilly cream, caramel sauce.

Antigua Muscat, Merryvale, California, NV

A California Zinfandel Tasting

with Bob Biale
of Robert Biale Vineyards
Wednesday, March 15, 2017

\$85 per person - Tax & Gratuity Not Included

— ROBERT —
BIALE
VINEYARDS

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

Rosato, Biale Vineyards, Napa Valley, California, 2015

Marubini Ravioli, Consommé Trio

Ravioli with Cremona Italian style salami, topped with a beef, pork and chicken consommé and fine herbs, shaved Parmigiano-Reggiano cheese.

Zinfandel "Black Chicken", Biale, Yountville Napa Valley, California, 2014

Zinfandel "Old Kraft", Biale, St. Helena Napa Valley, California, 2015

House-Cured Kurobuta Pork Belly, Pork Zinfandel Reduction

Seared Black Berkshire pork belly simmered in its natural juices, served over braised yams topped with a pork Zinfandel reduction, yam curls.

Zinfandel "Monte Rosso", Biale, Sonoma Valley, California, 2014

Zinfandel "Rockpile Vineyard", Biale, Sonoma County, California, 2015

Braised Kobe Beef Short Rib, Glace de Viande

Braised short rib, with stewed lentils and root vegetables.

Petite Sirah "Thomann Station", Napa Valley, California, 2014

Proprietary Red "Basic Black", Biale, Sonoma County, California, 2014

L'Amuse Aged Gouda, Stewed Tree Fruits

2 year old aged Gouda from northern Holland.

Petite Syrah "Port", Robert Biale Vineyards, Napa Valley, California, 2013

A European Wine Dinner

With **Frederick Wildman & Sons**
Thursday, March 23, 2017 at 6:45 pm



Join us Friday March 23, 2017, as Rebecca Rhode of Frederick Wildman & Sons co-hosts a European Wine Dinner with us. Ms. Rhode will lead us in a tasting of nine wines harvested throughout France, Italy, Portugal, Austria and Spain. Chef John D'Amico and his staff will prepare a six-course dinner to complement these wines.

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

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

Today Frederick Wildman & Sons portfolio of wines includes over 50 brands from Austria, France, Germany, Italy, Portugal and Spain, each 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, dill cucumber salad.*

Spumante Rosé Dolce, Cavicchioli 1928, Emilia-Romagna, Italy, NV

Cream of English Pea Soup, Sea Scallop & Montrachet Goat Cheese

*A bowl of puréed English pea soup served with a seared Maine sea scallop
topped with a Montrachet goat cheese coin and English pea mélange.*

Gruner Veltliner "Grooner", Monika Caha Selections, Kremstal, Austria, 2015

Rioja "Blanco", El Coto, Rioja, Spain, 2015

Sancerre "Les Caillottes", Pascal Jolivet, Loire Valley, France, 2015

Agnolotti, Root Vegetable Brunoise & Fine Herb Plugrá Butter Sauce

*Piedmontese ravioli filled with roasted sirloin and root vegetables, sauced with a brunoise of
root vegetable and fine herb Plugrá butter.*

Rioja "Reserva", Coto de Imaz, Rioja, Spain, 2011

Valpolicella Classico Superiore "Ripassa", Santi, Veneto, Italy, 2013

Wild Boar Loin, Huckleberry Glace de Viande

*Roasted lightly peppered wild boar loin, served over a Napa cabbage timbale filled
with wild boar confit, finished with a mountain huckleberry glaze de viande.*

Primitivo "Artas", Castello Monaci, Salice Salento, Italy, 2012

Côtes-du-Rhône, Vidal- Fleury, Southern Rhône Valley, France, 2013

Braised Kobe Beef Short Rib, Osso Bucco 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.*

Bandol, Hecht and Bannier Bandol, France, 2012

Douro Estate Red, Churchill Douro Valley, Portugal, 2013

Brunello di Montalcino, Fattoria dei Barbi, Tuscany, Italy, 2011

Callebaut Chocolate Torte, Chocolate Chantilly Cream Icing

*A rich chocolate torte, layered with chocolate mousse, topped with
chocolate Chantilly cream, Port-infused cherry sauce.*

Porto "10 Year" Taunay, Churchill's, Douro Valley, Portugal, NV

\$110 per person

Tax & Gratuity not included

An Easter Celebration

Sunday, April 16, 2017 • 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 correlation 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 Florida Black Grouper Filet, Papaya & Mango Plugrá Herb Butter Sauce
Char-grilled Florida black grouper marinated in tamari seasoning, over braised Napa cabbage and raisins with fine herbs, sweet potato mousseline, julienne papaya & mango Plugrá herb butter sauce, sweet potato curl.

Roasted Chicken Breast, Lobster & Wild Mushrooms
Roasted bone-in chicken breast, served over wild rice, pearl onions and dates with spring vegetable and topped with a lobster and mushroom cognac cream sauce.

Roast Rack of Australian Lamb, Celery Root Cream, Roasted Tomato Glace de Viande
Roasted lamb chops served over a celery root cream & stewed root vegetable mousseline topped with a Pancetta bacon lamb glace de viande, radish curl.

Filet de Boeuf, Duck Confit & Tawny Port Wine Sauce
Filet of aged beef, grilled, served over a ragout of stewed camellini beans with pancetta bacon and root vegetables, topped with duck confit and a tawny port wine sauce, garnished with spring vegetables.

Desserts

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

Delarobi Fruit Tartlet, Raspberry Sorbet
A seasonal fruit tartlet filled with raspberries, strawberries and kiwi, topped with an apricot glaze, served with raspberry sorbet and a berry coulis.

\$65 per person Tax & Gratuity not included

Seghesio Family Vineyards was established in 1895 when Italian immigrant and winemaker Edoardo Seghesio planted his first Zinfandel vineyard in what is now Seghesio's Home Ranch Vineyard in Sonoma County's Alexander Valley.

A Sonoma Valley Wine Dinner

With **Seghesio Family Vineyards**

Thursday, April 27, 2017 • 6:30 pm

Join us as we welcome to Chez François, Tony Fabiano from the iconic Sonoma winery, Seghesio Family Vineyards. Chef John D'Amico will present a six-course dinner matched with eight wines from this legendary zinfandel producer.

In many ways the story of Seghesio Family Vineyards is the story of the Sonoma County wine industry. It begins with the vision and determination of immigrants and continues through the hardship of Prohibition and the challenges of survival in the 20th and 21st century. It is the story of one family's adaptation and reinvention, not once, but multiple times. Most of all it is the story of the values we hold dear: heritage, tradition and community. Through five generations and 120 years, Seghesio Family Vineyards has been proud to be part of the vibrant history and fabric of Sonoma County.

The modern era saw fourth generation family member Ted Seghesio make the first wines under the Seghesio label. Under the leadership and guidance of Ted and his cousin Pete, Seghesio Family

Vineyards has become renowned for exceptional zinfandels and Italian varietals.

SINCE 1895
SEGHESSIO
Family Vineyards

Dungeness Crab Cake, Bartlett Pear & Apricot Preserve

A petit crab cake accompanied with cucumber and jicama slaw, Bartlett Pear and apricot preserve, cayenne & lemon-infused olive oil.
Vermentino, Seghesio, Russian River Valley/Sonoma, 2015

Pekin Duck Confit, Crispy Pancetta & Plugrá Butter Corona Herb Beans

Duck confit, corona beans flavored with fine herb and Plugrá butter, topped with organic brown beech mushrooms and crispy pancetta bacon.
Sangiovese "Old Vine", Seghesio, Alexander Valley/Sonoma, 2012

Spring Spinach & Veal Ravioli, Veal Consommé

Ravioli made with spinach pasta filled with spinach and veal, topped with a rich veal consommé & vegetable brunoise, aged Parmigiano-Reggiano cheese.

Zinfandel "Sonoma", Seghesio, Sonoma County, 2014

Zinfandel "Home Ranch", Seghesio, Alexander Valley, 2013

Roasted Australian Lamb Chop, Chickpea & Braised Kale, Tomato Glace de Viande

Roasted Australian lamb chop topped with a roasted red tomato herb tapenade, stewed chickpeas with braised Erie County kale, tomato glace de viande.

Zinfandel "Old Vine", Seghesio, Dry Creek/Alexander Valley, 2013

Zinfandel "Cortina", Seghesio, Dry Creek Valley, 2013

Zinfandel "Rockpile", Seghesio, Dry Creek Valley, 2014

Braised Angus® Beef Chuck Short Rib, Fingerling Potato & Pepper Hash

Braised and aged Angus® Beef short rib in its natural juices served over roasted fingerling potato and red pepper hash, Red "Defiant" jus.

Red "Defiant", Seghesio, Alexander Valley, 2015

Red "Omaggio", Seghesio, Alexander Valley, 2013

Chocolate Mousse & Hazelnut Tuile Cookie, Stewed Tree Fruits

Rich Belgium chocolate mousse with a hazelnut tuile cookie topped with zinfandel-stewed tree fruits.

\$110 per person Tax & Gratuity not included

Bordeaux is a region dominated by the production of red wine. Close to 90% of Bordeaux wine is red.
The most widely planted grape variety is Merlot, followed by Cabernet Sauvignon.

A Bordeaux Wine Dinner

with Monsieur Dan Greathouse

Sunday, May 7, 2017

5:00 pm Dinner

Our Annual Bordeaux dinner takes place Sunday May 7, 2017. 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 enhance your knowledge of these wines.

Dan Greathouse of Heidelberg Distributors and Kimberly Keslin of LD 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 lead 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. Their 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 to compliment these wines.



Cream of English Pea Cappuccino, Montrachet Goat Cheese Espuma

An amuse bouche of puréed English pea soup, topped with a goat cheese foam.

Clarendelle Rose', Haut Brion, Pessac-Léognan, 2015

Hawaiian Ahi Tuna, Petit Arugula & Heirloom Tomato Salad, Calamansi Vinaigrette

A cold, lightly-peppered and seared premium Hawaiian Ahi Tuna, heirloom tomato and petit arugula salad, finished with Calamansi vinaigrette dressing and 12 month aged Comté cheese.

Château Carbonnieux Blanc, Pessac-Léognan, 2013

Aile d'Argent, Mouton Rothschild, Pauillac, 2013

Duck Ravioli & Pekin Duck Rilette, Spring Morel Mushrooms & Truffle Butter Sauce

Ravioli made with mushroom pasta, with spring wild mushroom, with a quenelle of Pekin duck Rilette, spring morel mushrooms, and white Alba truffle butter sauce, shaved aged Parmigiano-Reggiano cheese.

Le Haut-Médoc de Branaire-Ducru, Haut-Médoc, 2010

Le Comtes de Malartic, Pessac-Léognan, 2010

Le Haut-Médoc d'Issan, Haut-Médoc, 2010

Pot-au-Feu of Russian Wild Boar, Rabbit & Veal Sweetbreads, Trio Consommé

Wild boar, rabbit, and veal sweetbreads served over a Napa cabbage timbale filled with root vegetables and cannellini beans, topped with a rich boar, rabbit and veal consommé, crackling brioche.

Le Conseiller, Bordeaux Supérieur, France, 2010

Château Siaurac, Lalande de Pomerol, 2013

Les Haut de Croix Labrie, St. Emilion, 2012

Char-Grilled Angus Beef Teres Major, Roasted Bone Marrow & Bordelaise sauce

Char-grilled Teres major tender, sautéed potato herb cake, roasted bone marrow, finished with a classical Bordelaise sauce of bone marrow bits, shallots and red wine Espagnole.

Château Pape Clément, Pessac-Léognan, 2012

Sarget de Gruaud-Larose, St. Julien, 1999

Gassies, Margaux, 2010

Roast Striploin of Provimi Veal, Hickory-Smoked Spring Morel Mushrooms

English cut striploin of Provimi veal, morel mushroom risotto, hickory smoked wild mushroom sauce.

Château Pavil de Luze, Margaux, 2012

Château Marjallia, Margaux, 2007

Château Margaux, Margaux, 2013

Stewed Spring Strawberry Rhubarb François, Papillon, Raw Ewe Roquefort

Stewed spring strawberry rhubarb in sauterne, served over hazelnut tuile cookie with Roquefort cheese.

Château de Fargues, Sauternes, 2007

\$165 per person Tax & Gratuity not included



A Mother's Day Celebration

Sunday, May 14, 2017 • 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 fleuron.

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 Chicken Breast, Toasted Pine Nuts & Gremolata

Roasted bone-in chicken breast, herb risotto, sauced with toasted pine nut and Gremolata butter sauces of parsley, garlic, shallots, lemon and orange zest.

Seared California Duck Breast, Cherry Glace de Viande

Lightly-peppered duck breast, served with plump raisins, sun-dried cherries, topped with Montrachet goat cheese, sauced with a Frangelico duck glaze, with a hazelnut sweet yam cake, sweet yam curl.

Filet de Boeuf, Hickory Smoked Cabernet Sauvignon Wild Mushroom Sauce

Grilled filet of aged beef served over an herb risotto topped with a seasonal hickory-smoked 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.

Panna Cotta Dome, Cherry François

Sweetened Madagascar vanilla cream, topped with Marinated California cherries in a Port wine sauce.

\$65 per person Tax & Gratuity not included

Chenin Blanc is still king in South Africa, although around 40% of vineyards were replanted in recent years and there is a notable shift from 80 percent white grapes to a split that is nearly 50/50 red and white. The top three grape varieties in South Africa are Chenin Blanc, Cabernet Sauvignon and Colombar.

A South African Wine Dinner

with Master Sommelier Fran Kysela

Thursday, May 18, 2017 • 6:30 pm

Join us as we explore South African wines with our friend Fran Kysela MS. Fran began importing South African wines ten years ago and has seen a dramatic change in quality and style that has put South African wines on the world stage. This spring he is on tour throughout the country showcasing these exciting wines.

For much of the 20th century, the wine industry of South Africa received minimal international attention. Its isolation was exacerbated by the boycotts of South African products in protest against the country's system of Apartheid. It was not until the late 1980s and 1990s when Apartheid ended and the world's export market opened up that South African wines began to experience a renaissance.

The roots of the South African wine industry can be traced to the explorations of the Dutch East India Company, which established a supply station in what is now Cape Town. A Dutch surgeon, Jan van Riebeeck, was assigned the task of managing the station and planting vineyards to produce wines and grapes. This was intended to ward off scurvy amongst sailors during their voyages along the spice route. The first harvest and crushing took place in 1659, seven years after landing in 1652.

SOUTH AFRICA

Mullineux



Cream of Ohio Asparagus Cappuccino, Parmigiano-Reggiano Espuma
An amuse bouche of puréed Ohio asparagus soup, topped with Parmigiano-Reggiano cheese foam.
Sparkling "Brut Reserve", Colmant, Western Cape, South Africa, NV

Five Spice Hawaiian Ahi Tuna, Asian Pear & Basil Salad, Calamansi Vinaigrette
A cold Chinese five-spice seared premium Hawaiian Ahi Tuna, Asian pear and sweet basil cruda, finished with Calamansi vinaigrette dressing and aged Pecorino Romano cheese.
Chenin Blanc "Bush Vine", Eikeboom, Western Cape, South Africa, 2016

Sautéed Chilean Sea Bass Filet, Myron, Curry & Sweet Peppadew Sauce
Marinated Chilean sea bass in Myron, miso and curry, braised spring exotic kale and spinach cake topped with a Myron, curry and peppadew sauce.

White Blend "Old Vines", Mullineux, Swartland, South Africa, 2014
Sauvignon Blanc "Barrel Fermented", Lismore, Western Cape, 2013

Seared Muscovy Duck Breast, Plum Glace de Viande, Hazelnut Herb Quinoa
Lightly-peppered Muscovy duck breast marinated in thyme-infused oil olive with shallots & garlic, herb-infused quinoa with hazelnuts plums, butternut squash and duck confit, plum glace de viande.
Pinotage, Eikeboom, Western Cape, South Africa, 2015

Cape Town Roasted Lamb Chop, Pineapple Achar, Cape Town Sauce
Roasted Australian lamb chop with tamari, mustard, pickled ginger, fine herbs and coriander, served with a spicy pineapple achar and spinach, tamari, mustard, ginger and coriander sauce.
Red Blend, Keermont, Stellenbosch, South Africa, 2012

Wild Boar, Black Mission Fig & Orange Zest Syrah Reduction, Boar Crackling
Slowly roasted Loin of wild boar, chestnut puree, shallots, black mission figs and sauced with a black mission fig and orange Syrah reduction, finished with boar crackling.
Syrah, Mullineux, Swartland, South Africa, 2014

Malva Chocolate Pudding, Chocolate Butter Sauce
A rich chocolate cake flavored with apricot and orange zest, topped with a chocolate vanilla and almond cream sauce, orange Florentine cookie.
Cape Ruby Port, Riebeeck, Swartland, South Africa, NV

\$110 per person Tax & Gratuity not included

To this day, the Martinellis still sell more grapes than are used to make their own wines; about 90% of the grapes they farm are sold to other Sonoma County wineries. Lee Sr. and his two sons, Lee Jr. and George, continue the proud legacy of care-taking the land.

A Russian River Wine Dinner with **Martinelli Vineyards** Thursday, June 8, 2017 • 6:30 pm

Join us as we feature the iconic Martinelli Winery of the Russian River Valley in the Sonoma Valley, California. The Martinelli family has grown grapes in Sonoma County since the 1880's. All of their wines are produced from estate grown grapes still farmed by the Martinelli Family. The primary goal of Martinelli Winery has always been hand-crafting quality wines that are born in their estate vineyards, using only their favorite blocks for each vineyard-designated wine. They have a commitment to quality and have never offered for sale a wine that they felt did not live up to the reputation and expectations of its label. They also try to maintain a sense of consistency with each vintage, while still allowing the true nature of the vineyard to shine through. These wines are small production and each vineyard is meticulously hand-farmed, producing only the finest quality fruit.



Char-Grilled Alaskan King Salmon, Morel Mushroom & Black Currants Jus
Marinated grilling salmon with currants and apples in pinot noir, char-grilled, served over seasonal wild mushrooms with black currants brunoise, finished with a morel Pinot Noir/black currant jus.
Chardonnay "Bella Vigne", Martinelli, Russian River Valley, California, 2014
Pinot Noir "Bella Vigne", Martinelli, Russian River Valley, California, 2014

Pot-au-Feu Trio, Root Vegetable Mélange & Duck Crackling
A trio of char-grilled Teres major, Pekin duck breast and pheasant ballotine, stewed root vegetables and garbanzo bean mélange, consommé, duck crackling brioche.
Pinot Noir "Bondi Home Ranch", Green Valley of Russian River Valley, 2014
Pinot Noir "Lolita Ranch", Russian River Valley, 2014

Hudson Valley Quail Breast, Huckleberry Glace de Viande
Char-grilled quail breast filled with a quail and huckleberry forcemeat, celery root purée, huckleberry glace de viande.
Pinot Noir "Moonshine Ranch", Russian River Valley, 2014
Pinot Noir "Zio Tony Ranch", Russian River Valley, 2014

House-Cured Berkshire Pork Belly, Plum Pinot Noir Reduction
Black Berkshire pork belly Sous vide for 12 hours, seared, simmered in its natural juices, date & sweet potato mousseline with fine herbs, finished with a plum Pinot Noir reduction.
Syrah "Gianna Marie • Zio Tony Ranch", Russian River Valley, 2009

Angus Beef® Hanger Steak, Heirloom Tomato Provençale, Zinfandel Reduction
Marinated tomato-infused hanger steak, char-grilled, served over a stuffed heirloom tomato with Vidalia onions, plump golden raisins, garlic, pancetta bacon, tomato zinfandel reduction.
Zinfandel "Vellutini Ranch", Russian River Valley, 2014
Zinfandel "Giuseppe & Luisa", Russian River Valley, 2014

Lake Erie Creamy Chèvre, Stewed Fruits & Walnuts
Handmade fresh goat cheese with butter overtones garnished with a walnut Florentine cookie with stewed figs, raisin, dates and walnut port wine glaze.

\$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:



Barrel-Aged Manhattan

1 1/2 oz. Elijah Craig “Small Batch” Bourbon,
1/4 oz. Cherry Heering
3/4 oz. Cocchi Vermouth di Torino
2 Dashes Bittercube “Trinity” Bitters
3 Luxardo Cherries

El Caribe Barrel-Aged Cocktail

1/2 oz. Pyrat XO Reserve Rum,
1/2 oz. Goslings “Black Seal” Rum,
1/2 oz. Appletons “12 Year” Rum,
1/2 oz. Carpano Anitica Sweet Vermouth,
1/4 oz. Pierre Ferrand Orange Curacao
1/4 oz. St. Elizabeth Allspice Dram
2 Dashes Bittercube “Trinity” Bitters
Lime twist

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 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 22, 2017. 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
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