



CHEZ FRANÇOIS Restaurant

Summer 2017

Volume 31 Issue 2

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

Dear Friend of Chez François,

What If? These two words have so much meaning; Especially today in this politically charged climate; when someone asks this basic of all questions What If we did it a different way? What if we looked at something differently? What If we took a different approach? “What If” challenges the establishment, it challenges the lazy and it challenges the complacent. It challenges “business as usual”. “What If” often challenges the interest of a few for the betterment of the larger group. “What If” we abolished slavery. “What If” landed a man on the moon. “What If” is powerful and can start a Revolution! In 1967 Mr. Ted Wakefield had an idea. What if he put a French Restaurant in the basement of the Sail Loft Building in Vermilion, Ohio. Locals thought he was crazy! Fifty years later his vision is still alive and well.

We constantly ask the question, what if we changed this particular dish to improve it. What if we change the way we do things with regards to service. What if we improve the look of the restaurant. What if we put our wine list on an iPad. In 2007 when the dentist office above Chez François became vacant we asked the question, what if we created an upscale bar “Touche” and a private dining room “The Parisian Room”, both of which have far exceeded our expectations.

“What If” challenges the fearful. The fearful person asks, “What do I stand to lose if I do?” A person of faith is someone who asks, “What do I stand to lose if I don’t”. Faith is not about everything turning out OK; Faith is about being OK no matter how things turn out.

May 19, 2017 concludes our 30th season and we “Thank You” for your patronage and are grateful to be part of the Vermilion community. We have an eventful summer planned and we hope to see you soon!

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

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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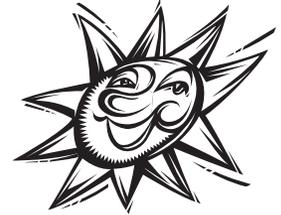
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Our summer menus and summer hours start Tuesday, June 13, 2017.

Summer Menus



As the summer slowly evolves, our spirits are lifted each week as purveyors start to bring us treats from the summer harvest. The lengthening days and the anticipation of the best of the summer produce perk up everyone at the restaurant.

The Chef's Garden in Huron, Ohio, is a great source for *zucchini squash blossoms, heirloom tomatoes, micro-field greens, fresh cut herbs, French string beans, English peas* and summer root vegetables such as *beets, carrots, turnips and radishes*. For *fresh chanterelles, king oyster, hedgehog, porcini and black "summer" truffles* we go out west with **Fresh & Wild** in Vancouver, Washington and **Mikuni Farms** in Oregon. These two purveyors also supply us with *bing cherries, mountain huckleberries, and black currants*. We are blessed to have the **Novotny Farm Market** so close to us. Brian Novotny sources locally and organically grown fruits and vegetables. Huron County gives us *sweet corn, heirloom tomatoes, summer squash, melons and raspberries*. **Quarry Hill** peaches and apples are from Berlin Heights, Ohio. For *blueberries and blackberries* we turn to **The Blueberry Farm** located off Baumhart Road in Vermilion. The farm is owned by Donel Sprenger, a local businessman who has a passion for these wonderful fruits. We love dealing with people with passion; for us, passion means perfection. Dion Tsevdos, proprietor of **The Cheese Shop** at the West Side Market supplies us with cheeses from around the world.

We are the first called when the **Catanese Brothers** receive their initial shipment of *Soft Shell Crabs* from the Cheasepeake Bay. We know then that summer is here! The second call from the brothers is in regards to *Alaskan King Salmon* and *Black Cod* from the Pacific Northwest. These two items are Chez classics and remain on our menu throughout the summer months.



And although his bee hives have been damaged, the past several years, **Mr. Jim Shupe** has still been able to provide us with local *wild flower honey* from his farm in Berlin Heights, Ohio. We use this honey to blend with lively cocktails, certain sauces and our house butter with fresh chives.

For specialty meats such as *Hudson Valley foi gras* and *Maple Leaf Farms duck* we use **D'Artagnan** from Hudson Valley, New York. When these are matched with fresh summer fruits, forget about it...our summer is complete.

Blue Ribbon Meats owned by the **Radis Brothers** supply us with "center of the plate" beef products from Certified Angus Beef to prime steaks.

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 Beouf 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
Veal and pork country pâté, wrapped in applewood smoked bacon, pickled red onions, marinated relishes, crostini and Dijon mustard.

Entrees

- Assiette de Coquillage au Basilic**\$40
Shrimp, Maine sea-scallops, Prince Edward Island mussels, Pasta Neck clams and Scampi served over saffron fettucine with mushrooms, diced tomatoes, Calamata olives.
- 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**\$50
Roasted Australian rack of lamb, topped with a roasted tomato-herb crust, summer beans, braised cipollini onions, eggplant, garlic, and olive sauce au natural.
- Filet de Bœuf Naturel, Glace de Viande**.....\$44
Center-cut filet mignon, grilled, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables and finished with sauce au natural.
- Entrecôte of Beef, Au Poivre Sauce**\$50
Char-grilled "Certified Angus Beef" strip steak served with a cognac cream and crushed black peppercorn sauce with seasonal mushrooms, vegetables and lyonaise fingerling potatoes.
- Filet de Bœuf 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 —

Hawaiian Ahi Tuna, Daikon Radish Salad

— Second Course —

Cream of Ohio Corn Soup Cappuccino, Mascarpone Cheese Espuma
Seared Ora King Salmon Filet, Petit Asian Salad Blend, Calamansi Vinaigrette
Mishima Ranch Wagyu Tartare, Sunnyside up Quail Egg

— Third Course —

Crisfield Maryland Soft-Shell Crabs, Basil Butter Sauce
Char-Grilled Coturnix Quail, Prosciutto, Spring Morels & Ramps
Mushroom Risotto, Seasonal Truffles

— Fourth Course —

Maine Lobster Ravioli & Scampi, Truffle Butter Sauce
Tournedo of Beef, Duck Confit & 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

Tomato & Olive Tapenade - \$10

A roasted tomato and olive tapenade drizzled with extra virgin olive oil, crostini and olives.

Cheese Plate - \$15

Selection of cheeses du jour.

Smoked Salmon & Peekytoe Crab Timbale - \$20

Smoked salmon timbale filled with Peekytoe crab, topped with seasonal chutney, citrus vinaigrette.

Hawaiian Ahi Tuna, Daikon Radish Salad - \$25

Hawaiian Ahi Tuna, sesame seeds, served cold, with a daikon radish & heirloom tomato salad, Calamansi vinaigrette dressing.

Chez François Shrimp Cocktail - \$22

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

Pâté Maison - \$15

Veal and pork country pâté, wrapped in applewood smoked bacon, pickled red onions, marinated relishes, crostini and Dijon mustard.

Steamed Mussel & Smoked Salmon Cream Sauce - \$16

Steamed Prince Edward Island mussels tossed with a smoked salmon cream sauce.

Flat Bread Pizza Du Jour - \$15

Seasonal flat bread du jour, Chef's choice.

Frites Poutine - \$12

French fries seasoned with fine herbs, topped with brown sauce, sprinkled with Roquefort 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

Seasonal greens tossed a vinaigrette dressing and seasonal tomato and crumbled goat cheese.

Les Plats

Maine Scallop & Lobster Risotto - \$18

Seared sea scallop served with lobster risotto.

Fried Calamari, Sesame Horseradish Aioli - \$20

Deep fried calamari served over Napa cabbage with toasted sesame seeds finished with a sesame horseradish aioli.

Lake Erie Perch, Jicama & Cucumber Coleslaw - \$20

Perch lightly breaded with panko crumbs served over a jicama, cucumber and pickled ginger slaw, topped with a seasonal radish curl, citrus cayenne olive oil and Touché tartar sauce.

Broiled Scampi & Herb Olive Oil Clam Sauce - \$25

Broiled scampi served over saffron fettucine noodles and an herb olive oil clam sauce.

Chez François Herb Meatloaf, Brown Sauce - \$20

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

Lobster Ravioli, Truffle Butter Sauce - \$20

Ravioli made with egg pasta stuffed with Maine lobster topped with a truffle butter sauce with lobster, garnished with shaved Parmigiano-Reggiano cheese.

Roast Chicken, Coq au Vin - \$22

A classical chicken dish of roasted Bell & Evans free-range chicken breast simmered in applewood smoked bacon, Vidalia onions, seasonal mushrooms, chicken stock and red wine, with mousseline herb potatoes.

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

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

Steak Frites, Bercy Butter - \$35

Grilled Ohio Proud Certified Angus Beef strip steak, medium-rare, served with French fries, finished with a dollop of herb butter sauce.

Les Desserts

Chocolate Mousse - \$10

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

Cherries François - \$10

Spiced cherries in a port wine sauce, served over an almond cookie with French vanilla bean ice cream.

Crème Brûlé & Fruits - \$10

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

Pricing and availability subject to change.



Celebrate
at the dining venues
of *Chez François*



100 Best Restaurants in America

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 2016 Top 100 restaurants in America.

Our Wine List received the "Best of Award of Excellence" from The Wine Spectator for 2016, 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 2016

The results are in for the OpenTable 2016 Diners' Choice Top 100 Restaurants in America. OpenTable determined the list of honorees after analyzing more than five million reviews of nearly 24,000 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 2016. We graciously thank you!

- 2016 OpenTable Top 100 Romantic Restaurants in America

Riverfront Cafe

Casual, yet sophisticated, one can imagine themselves anywhere in the world while dining outdoors at the Riverfront Café. Thirty 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 unique wines by the glass, a great collection of hand-crafted cocktails and 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 to celebrate, 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 motivates 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.



Jackie O's Craft Beer Dinner *with beermeister ???* Thursday, June 29, 2017 - 6:30 pm

Founded in 2005, the award winning brewery, Jackie O's of Athens, Ohio joins us Thursday, June 29 to feature their outstanding Craft Beers. Chef John D'Amico has paired a delicious four-course dinner showcasing seven of their core offerings.

Italian Sausage & Jardinière Flat Bread Pizza

Flat bread pizza topped with Italian sausage, jardinière vegetables and Gruyère cheese.
Jackie O's Berliner Weisse

Cocotte Potted Shrimp, Cheese Fondue

Baby shrimp served in a ramekin filled with Emmental cheese fondue and grated Parmesan Reggiano cheese, topped with shrimp crackling.

*Jackie O's Gose
Jackie O's Mystic Mama IPA*

Hand Made Potato Pierogi, Wild Mushroom & Vidalia Onions

Pierogi filled with potatoes, with sautéed wild mushrooms and Vidalia onions, veal glace de viande.
*Jackie O's Firefly Amber Ale
Jackie O's Chomo-lungma Honey Nut Brown*

Chocolate Brownie François, Coffee Ice Cream

Chocolate brownie topped with chocolate ganache served with coffee ice cream and chocolate sauce.
*Jackie O's Dark Apparition
Jackie O's Oil Of Aphrodite*

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



Artisanal Beer Dinner *with Duvel Moortgat Brewery* Wednesday, July 19, 2017 - 6:30 pm

Jan-Léonard Moortgat and his wife founded the Moortgat brewery farm in 1871. Today, The Moortgat family has assembled together Pilsner malts, Bohemian hops, and a unique yeast strain to create intense, aromatic and beguiling ales. Duvel is enjoyed all around the world in over 60 countries.

Cream of Ohio Corn Cappuccino, Roasted Red Pepper Espuma Purée of Ohio corn soup, topped with a roasted red pepper foam.

*DUVEL, Purrs, Belgium
DUVEL TRIPEL HOP, Purrs, Belgium*

Moules Frites

Steamed mussels in an herb butter sauce and french fries.
*LA CHOUFFE, Ardenne, Belgium
MC CHOUFFE, Ardenne, Belgium*

Quiche Loraine, Traditional Hollandaise Sauce

Savory quiche with bacon, leeks, cream, shallots and Gruyère cheese topped with a hollandaise sauce.
*TANK 7 Farmhouse Ale, Kansas City, MO
Barrel Quad "Barrel Aged", Kansas City, MO*

House-Cured Kurobuta Pork Belly, Wild Mushroom Glace de Viande
Black Berkshire pork belly simmered in IPA, natural sauce with mushrooms and mousseline potatoes.

*ROSETTA, Cooperstown, NY
THREE PHILOSOPHERS, Cooperstown, NY*

Madagascar French Vanilla Bean Pecan Ball & Luxardo Cherries

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



Additional Dinners at Touché and the Parisian Room

A California Wine Dinner with Orin Swift Thursday, August 3, 2017 - 6:30 pm

The history of Orin Swift Cellars dates back to 1995 when on a lark, David Swift Phinney took a friend up on an offer and went to Florence, Italy to spend a semester “studying”. During that time, he was introduced to wine, how it was made, and got hooked. A few more years of university led to graduation and eventually a job at Robert Mondavi Winery in 1997 as a temporary harvest worker. Deciding that if he was going to work this hard, it would eventually have to be for himself, so in 1998 he founded Orin Swift Cellars; Orin is his father’s middle name and Swift is his mother’s maiden name. With two tons of zinfandel and not much else, he spent the next decade making wine for others as well as himself and grew the brand to what it is today.

Gazpacho, Avocado Espuma
Sauvignon Blanc “Blank Stare”, Russian River, California, 2016

Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Meyer Lemon Zest
Chardonnay “Mannequin”, Orin Swift, California, 2015

House-Cured Kurobuta Pork Belly, Summer Plum Glace de Viande
Petite Syrah “Machete”, Orin Swift, California, 2015

Roasted Australian Lamb Chop, Provençale
Grenache, Syrah, Petite Sirah “Abstract”, Orin Swift, California, 2015

Roast Tenderloin of Beef, Smoked Hickory Wild Mushroom Sauce
Cabernet Sauvignon “Palermo”, Orin Swift, Napa Valley, 2015
Cabernet Sauvignon “Papillon”, Orin Swift, Napa Valley, 2015

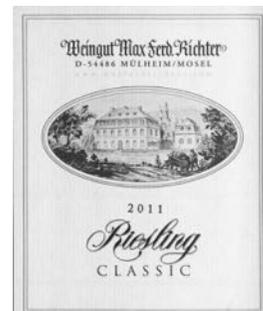
Strawberry & Blackberry Napoleon, Berry Coulis

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

A German Wine Dinner with Dr. Dirk Richter Germany Thursday, August 31, 2017 - 6:30 pm

Join us as we welcome Dr. Dirk Richter back to Chez François. He hasn’t been in the state of Ohio for five years and we thought it fitting that we feature a late summer German Riesling dinners with one of our favorite winemakers.

Founded in 1680 as a wine export company, today the estate of Max Ferdinand Richter is owned by the same family that first purchased vineyards in Brauneberg in 1643. The Richter Estate mansion and its French baroque garden were built in 1774, and the winery buildings, dating to 1880, has one of the largest fuder oak barrel wine cellars in the Mosel area. Max Ferdinand Richter is managed and operated by Dr. Dirk Max Ferd. Richter, the ninth generation of his family to do so.



Cream of Organic Carrot Cappuccino Crystallized Ginger Espuma
“Wehlener Sonnenuhr” Riesling Kabinett, Mosel, Germany, 2015
“Graacher Himmelreich” Kabinett, Riesling Kabinett, Mosel, Germany, 2015

Seared Ora King Salmon Filet, Petit Asian Salad Blend, Calamansi Vinaigrette
“Mülheimer Sonnenlay” Riesling Spätlese • Feinherb, Mosel, Germany, 2007

Maryland Crab Cake, Jicama Slaw
“Wehlener Sonnenuhr” Riesling Spatlese, Mosel, Germany, 2015
“Veldenzer Elisenberg” Riesling Spatlese, Mosel, Germany, 2015

Roasted Pork Tenderloin, Pork Apple Glace de Viande
“Graacher Dompropst” Riesling Spätlese, Mosel, Germany 2003

Apple Frangipane Tart, English Stilton Blue Cheese, Apricot Glaze
“Brauneberger Juffer Sonnenuhr” Riesling Auslese, Mosel, Germany 2006
“Veldenzer Elisenberg” Riesling Auslese, Cask 83, Mosel, Germany 2006

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

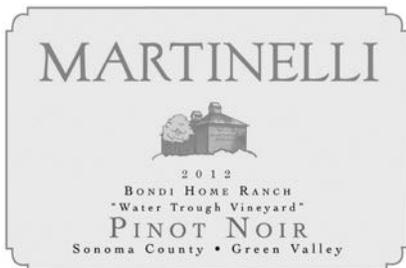
To this day, the Martinellis still sell more grapes than are needed to make their own wines; about 90% of the grapes they farm are sold to other Sonoma County wineries. Lee Sr. and his two sons, Lee Jr. and George, continue the proud legacy of care-taking the land.

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 plots 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 king 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 "Guiseppe & 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 glace.

\$110 per person Tax & Gratuity not included

Since 1987, renowned chefs, master vintners and passionate volunteers have donated their time and talent every two years to create an event with real impact – to date, Five Star Sensation has raised \$18M to support research and community outreach programs at UH Seidman Cancer Center.

A California Five Star Sensation Wine Dinner

**with MacRostie, Pahlmeyer, Regusci,
St. Suprey & Seghesio Vineyards**
Thursday, June 22, 2017 • 6:30 pm

Every other year The Five-Star Sensation is held in Cleveland benefiting University Hospitals Seidman Cancer Center. Top chefs and winery owners, winemakers and National Sales Reps from California participate in this event. Over the years we have been able to coerce one or two of these participants out to Vermilion for a wine dinner. This year is no different; we invited five wineries to join us for our annual American wine dinner, including MacRostie & Seghesio of the Sonoma Valley and Pahlmeyer, Regusci & St. Suprey of Napa Valley, California.



Cream of Heirloom Carrot Cappuccino, Ginger Espuma

*Purée'd heirloom carrot soup, topped with a ginger cheese foam.
White "Virtu", St. Suprey, Napa Valley, California, 2012*

Maine Lobster Zucchini Blossom, Traditional Hollandaise Sauce

*Sautéed Erie County zucchini blossom filled with a Maine Lobster stuffing
and topped with a traditional hollandaise sauce.
Vermentino, Seghesio Family Vineyards, Sonoma Valley, California, 2015*

Miso Marinated Chilean Sea Bass Filet, Calamansi Vinaigrette

*Seared sea bass filet served over braised baby bok choy finished with a lemon miso olive oil,
and a hint of julienne jalapeno peppers, Calamansi vinaigrette.
Chardonnay, Pahlmeyer, Napa Valley, California, 2013
Chardonnay, MacRostie, Sonoma Coast, California, 2014*

Cocotte Potted Summer Truffles, Ubriaco Cheese Fondue

*Summer truffles served in a ramekin filled with Ubriaco cheese fondue
and grated Parmesan Reggiano cheese, topped with freshly-shaved summer Truffles.
Pinot Noir, MacRostie, Sonoma Coast, California, 2013*

Cervena Venison Saddle, Huckleberry Glace de Viande

*Sous-vide saddle of venison served with chestnut mousseline topped with a huckleberry glace de viande.
Red "Hallowed Ground", T-Vine, Napa Valley, California, 2014
Red "Defiant", Seghesio Family Vineyards, Sonoma Valley, California, 2015*

Roast Tenderloin of Beef, Smoked Woodland Mushrooms

*Roast tenderloin of beef, wild mushroom risotto, and hickory-smoked woodland mushroom sauce.
Cabernet Sauvignon, Regusci, Napa Valley, California, 2013
Red, Pahlmeyer/Jayson, Napa Valley, California, 2014*

Blackberry & Raspberry Moscato Trifle

*Parfait with black and red raspberry preserve, with Moscato pastry cream and white génoise cake.
Moscato, St. Suprey, Napa Valley, California, 2013*

\$110 per person

Tax & Gratuity not included

In addition to having three books published, "Adventures on the Wine Route", "Inspiring Thirst", and the "25th Anniversary Edition: Adventures on the Wine Route", Kermit Lynch's passion for roots music has also driven him to record five CDs.

A Bastille Day Celebration

With Kermit Lynch Imports
Sunday, July 9, 2017 - 6:00 pm

Join us Sunday July 9, 2017 for our annual Bastille Day Celebration. We have a fabulous dinner planned with Kermit Lynch Wine Merchant Imports and Chef John D'Amico and staff will create a six-course dinner to match the wines of this iconic importer.

You'll often hear this nugget of wine-buying advice: turn the wine bottle around, and shop by the back of the label instead of the front. What's so important that it's listed on the back of the label? The importer's name. If you discover that there's a wine you like, chances are you might like other wines in that importer's collection. Remember the importer's name, and you have a shortcut to knowing something about many unfamiliar bottles in your local shop.

One name to look for is Kermit Lynch. Back in 1972, Lynch opened a retail shop in Berkeley, and began importing wines from France and Italy. Attracted by the Old World wine cultures of Europe, Kermit became a retailer, distributor, and national importer of authentic wines that express their terroir. Over the years, he's introduced countless lesser-known producers and helped them become stars.



Tomato Tapenade & Saucisson, Assorted Olives

Roasted tomato and olive tapenade, drizzled with extra virgin olive oil, served with saucisson an assortment of olives and crostini.

"Gris de Gris" Rosé, Domaine de Fontsaïnte Corbières, 2016

Seared Maine Sea Scallop, Roasted Heirloom Tomato, Chervil Herb Butter Sauce

Roasted heirloom tomato filled with a Seared Maine sea scallop finished with a chervil herb butter sauce.

Graves Blanc, Château Gravelle-Lacoste, Bordeaux, 2015

Cream of Ohio Corn Soup, Sweet Red Pepper & Mascarpone Cheese

A purée of Grobe Farms' sweet corn, drizzled with a roasted red pepper coulis, served with a baby sweet red pepper-filled with Mascarpone cheese, roasted corn nuts.

Vouvray, Champalou, Loire Valley, 2015

Maine Lobster Quiche, Truffle Hollandaise

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

Alsace Blanc, Maison Kuentz-Bas Alsace, Alsace, 2013

Char-Grilled Coturnix Quail & Prosciutto, Huckleberry Reduction

A boneless breast of Quail stuffed with Prosciutto de Parma ham, sweet potato mousseline finished with a quail & huckleberry reduction, sweet potato frills.

Marsannay "Rouge", Régis Bowier, Burgundy, 2014,

St. Joseph "Vieilles Vignes", Domaine Faury, Northern Rhône Valley, 2014

Roasted Australian Lamb Chop, Ratatouille Nicoise

Roasted Australian lamb chop served over an eggplant, zucchini vegetable stew topped with a roasted lamb glace de viande and Provençale bread sprinkles.

**"Vieux Télégramme", Dom. du Vieux Télégraphe, Southern Rhône Valley, 2012,
 Châteauneuf-du-Pape, Domaine du Vieux Télégraphe, Southern Rhône Valley, 2014**

Poached Bartlett Pear, Fourme d'Ambert l'Or

Poached Bartlett pear in sauterne, with cloves, nutmeg and cinnamon, served over an almond cookie with Fourme d'Ambert l'Or sweet blue cheese from Auvergne region of France, sauced with a sauterne wine glace.

Sauternes, Château Romieu-Lacoste, Bordeaux, 2014

\$ 110 per person Tax & Gratuity not included

A Sonoma & Napa Valley Wine Dinner

with JAX & JAX Y3 Vineyards
presented by Dan Parrott of JAX Vineyards

Thursday, July 27, 2017 • 6:30 pm

Please join us as we welcome to Chez François, Mr. Dan Parrott President of JAX Vineyards located in Calistoga, California, as we co-host a mid-summer wine event featuring eight wines from this new kid on the block winery.

In 1996, “green thumb” David Jackson purchased an exceptional 28 year old, dry farmed vineyard in northern Calistoga/Napa Valley. Shortly after David purchased the vineyard, his entrepreneurial son, Trent became inspired to build his father’s dream. Using the grapes from his father’s vineyard, Trent bottled and produced his first vintage in his San Francisco garage. An award winner? No, but there was promise here and even greater determination to make wine. Trent immediately hired cult winemaker Kirk Venge in 2003. Kirk is one of the most respected winemakers in Napa Valley and his wines show it. Kirk consistently receives top scores on his brands from all the reviewers.

The JAX Wines are produced solely from fruit grown at the Jackson’s Estate in Calistoga, limited by their small 10 acre vineyards, they produce only small lots of Estate Wines. In addition to Cabernet Sauvignon and Cabernet Franc they also grow Petit Verdot, used for blending and our JAX Y3 Taureau Red Blend.



Seared Maine Sea Scallop, Heirloom Tomato & Stone Fruit Salsa Cruda

*Seared Maine sea scallop served on an heirloom tomato and stone fruit salsa cruda,
Rainier cherry chutney.*

Pinot Noir Rosé, JAX Y3 Russian River Valley, 2016

Fruit Wood Smoked Salmon Timbale, Goat Cheese & Apricot Preserve

*Smoked salmon timbale filled with Lake Erie Creamery goat cheese, topped with with an
apricot preserve, garnished with crystal lettuce.*

Sauvignon Blanc, JAX Y3, Napa Valley, 2013

Char-Grilled Alaskan King Salmon, Corn Nuts & Herb Butter Sauce

*Char-grilled king salmon served over herb polenta and puréed corn
topped with toasted corn nuts and an herb butter sauce.*

Chardonnay, JAX Y3, Napa Valley, 2015

JAX Chardonnay “Dutton Ranch”, JAX, Russian River, 2015

Mushroom Ravioli & Duck Confit, Truffle Butter Sauce

*Ravioli made with mushroom pasta, filled with wild mushroom, topped duck confit,
and white Alba truffle butter sauce, shaved aged Parmigiano-Reggiano cheese.*

Pinot Noir, JAX Y3, Russian River Valley, 2014

Char-Grilled Angus Beef® Teres Major, Huckleberry Glace de Viande

*Char-grilled Teres major tender, sautéed wild rice potato herb cake,
finished with a classical huckleberry glace de viande.*

Taureau Red Blend, JAX Y3, Napa Valley, 2015

Cabernet Sauvignon “Estate”, JAX, Napa Valley, 2014

Cabernet Sauvignon “Estate Block 3”, JAX, Napa Valley, 2014

Chocolate Mousse & Hazelnut Tuile Cookie, Black Currant Sauce

*Rich Belgium chocolate mousse with a hazelnut tuile cookie
topped with a black currant sauce.*

\$110 per person

Tax & Gratuity not included

Italy is home to some of the oldest wine-producing regions in the world, and Italian wines are known worldwide for their broad variety. Italy, closely followed by France, is the world's largest wine producer by volume.

An Italian Wine Dinner

Featuring Blair Taylor of Enotec Imports
Thursday, August 10, 2017 • 6:00 pm

Enotec Imports is an Italian fine wine import company representing boutique and mid-size, family owned and operated wineries. Their focus is on quality wines of distinction, soul and tradition that reflect the unique character of Italy's diverse regions. Enotec's comprehensive portfolio includes over 75 indigenous varietals from some of the most prominent growing regions throughout Italy. Their wineries strive to maintain the winemaking traditions of their region in order to produce wines of the highest quality and the best value.

Their producers are committed to using sustainable growing methods and earth-friendly farming. They believe that small estates can offer the highest quality and uncompromising standards at every step of the growing and winemaking process.

Enotec Imports represents both 'classic' and 'new generation' winemakers in their portfolio. Regardless of the wine making technique, each style produces expressive wines of character and balance that reflect their place of origin.



Hawaiian Ahi Tuna Tartar, Bartlett Pear & Baby Arugula

A spicy timbale of Hawaiian Ahi Tuna tartar flavored with Bartlett pears with a citrus vinaigrette, garnished with baby arugula and Pecorino Romano cheese, potato gaufrettes.
Favorita "Fallegro", Gianni Gagliardo, Piemonte, Italy, 2015

Maple Brook Farm Burrata, Petit Seasonal Greens & Heirloom Tomatoes

Petit Erie county summer field greens mixed with heirloom tomatoes tossed with a basil vinaigrette dressing, topped with Vermont Burrata.
Fiano "Sigillo Apio", Antica Massria Winery, Campania, Italy, 2015

Cream of Ohio Corn Soup Cappuccino, Mascarpone Cheese Espuma

Purée of Huron County sweet corn Cappuccino with Mascarpone cheese foam, toasted corn nuts.
Pinot Bianco, Caldaro, Trentino • Alto Adige, Italy, 2015

Oxtail Agnolotti, Summer Wild Mushrooms & Oxtail Glace de Viande

Piedmontese raviolis filled with roasted oxtail and root vegetables, tossed with a brunoise of oxtail, summer wild mushrooms, root vegetables, fine herbs and oxtail glace de viande.
Rosso "Oltre", Terra Rossa, Montalcino • Toscana, Italy, 2014
Primitivo di Mandura, Antica Massria, Puglia, Italy, 2014

Braised Lamb Shank, Jardinière

Braised lamb shanks, simmered in its natural juices served over stewed cannellini beans with a mirepoix of root vegetables.

Barolo "GG", Gianni Gagliardo, Piedmont, Italy, 2012

Brunello di Montalcino, Terra Rossa, Montalcino • Toscana, Italy, 2010
Amarone Valpolicella Classico, Degani, Veneto, Italy, 2012

Strawberry & Raspberry Delarobi Fruit Tart, Raspberry Sorbet

A tart filled with almond frangipane topped with pastry cream, seasonal strawberries and raspberries topped with Chantilly cream served with raspberry sorbet and berry coulis.
Moscato/Brachetto Rosé, Villa M, Piemonte, Italy, NV

\$110 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 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 June 15th (July 20, August 17, September 21). 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 Francois and Touché.

Scenic Riverboat Cruises

Enhance your dining experience at Chez Francois 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
- 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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