



CHEZ FRANÇOIS Restaurant

Fall 2017

Volume 30, 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,

I was going through some old files in early spring and came upon a letter written by my father to me when we opened Chez François in 1987.

When you open your own business you make the choice to take a step forward with faith. When the going gets tough, and it will get tough, don't allow yourself to be confused by others incapable of achieving results who continue to preach quitting. Accept opportunity as a blessing, know your weaknesses and strengths. Obstacles will be present to test your courage. Your persistence and your capacity to make decisions will allow you to fight for your dreams. Where there is a dream there is hope, where there is hope there is faith. What you have in your heart needs to be bigger than all of your obstacles. Remember that every defeat accepted with wisdom will bring two victories.

Commit yourself to your business and embrace your dream. Imagine how your efforts will be rewarded when you see your family's dreams fulfilled. See the power you have in your hands and understand the real significance of your work. Keep in mind that you're not greater because you are praised, and you are not less when you are criticized. Say what you mean and mean what you say and whatever you are before God's eyes that's what you are.

Bon Appétite,


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 Roth 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 peppercom 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 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 natural.

Entrecôte of Beef, Au Poivre Sauce \$50
Char-grilled Certified Angus Beef® strip steak served with a cognac cream and crushed black peppercom sauce with seasonal mushrooms, vegetables and lyonnaise fingerling potatoes.

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

The Prix-Fixe Signature Dinner offers choices within each course which give more options to create a truly magnificent dining experience. Total table participation is suggested. 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 —

Peekytoe Crab Salad & Shrimp, Seasonal Ohio Apples & Beets
Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds
Smoked Salmon & Peekytoe Crab Timbale, Citrus Vinaigrette

— 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 —

Potato Crusted Florida Black Grouper Filet, Noilly Prat Shallot
& Petit Shiitake Mushroom Wine Sauce
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 suggested)

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 -

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 in a vinaigrette dressing with a 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 fettuccine 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 and 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 Brûlée & Fruits - \$10

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

Pricing and availability subject to change.

Upstairs at Touché and the Parisian Room

A Portugal & Madeira Wine Dinner

With Symington Family Estates
Thursday, October 19, 2017
6:30 pm



Please join us as we explore the land of Portugal. The Symington Family of Wines will co-host this dinner featuring the outstanding wines of Portugal and Madeira. We will show case the latest still red wines from Prats & Symington, five styles of port from Graham's and a Madeira wine tasting from Blandy's.

Symington Family Estates is a family-owned and managed company and is one of the leading quality Port producers. They own Graham's, Cockburn's, Dow's and Warre's. The family also owns Quinta do Vesúvio, one of Portugal's greatest vineyard estates.

Sweet Dumpling Squash & Curry Soup

Alvarinho "Nortico", Bodego Obrigado, Minho, Portugal 2014

Braised Kobe Beef Short Rib, Sauce Au Naturel & Pancetta Bacon

*Post Scriptum, Prats & Symington, Douro, Portugal, 2013
Prazo de Roriz, Prats & Symington, Douro, Portugal, 2013*

Roast Tenderloin of Berkshire Pork & Smoked Duck, Madeira Wine Sauce

*Madeira "Malmsey" 10-year, Blandy's, Madeira, Portugal, NV
Madeira "Bual" 10-year, Blandy's, Madeira, Portugal, NV*

A Spanish Cheese Course

*Porto "6-Grapes", Graham's, Douro, Portugal, NV
Porto "LBV", Graham's, Douro, Portugal, NV
Porto "Tawny", Graham's, Douro, Portugal, NV*

Chocolate Ganache Tart, Madagascar French Vanilla Bean Ice Cream

*Porto "20 Year Tawny", Graham's, Douro, Portugal, NV
Porto "Vintage", Graham's, Douro, Portugal, 2011*

Porto "Vintage Vesúvio", Graham's, Douro, Portugal, 1994
Supplemental \$8 for a 2 oz. pour

\$85 per Person - Tax & Gratuity not included



12 Beers of Christmas

Wednesday, November 22, 2017
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 Part 3

Featuring **Limited-Release Wines
of 2012, 2013 & 2014**

Thursday, September 14, 2017 • 6:30 pm

We thought about skipping a year for the Extraordinary California Wine Dinner but Bill Fox from Mansfield, Ohio told us we were crazy for not having it. He said it is the one of the highlights of his year and we did not want to disappoint Mr. Fox. Thursday, September 14, 2017 we will host a dinner featuring the outstanding wines of the 2012, 2013 & 2014 vintages of California.

A six-course dinner featuring fifteen wines from Sonoma, Anderson and The Napa Valley.

Chardonnay is, in many ways, almost too easy to produce—but creating a great Chardonnay, full of vibrant fruit, is not so simple. The most important prerequisite: a cool growing climate. Today, the best Chardonnays come from a variety of cool and mountainous areas around the state. We will feature two outstanding but distinctively different chardonnays.

Pinot Noir provokes some oddly strong reactions—from the frustration of thwarted vineyard managers to the passion of the true Pinot lover. Pinot is hard to grow, but when grown well, on a superb site, it can be more evocative of the terroir it comes from than any other red grape. Our Pinot flight will feature three of the best AVA's for this finicky varietal.

The best and most expensive **Cabernet Sauvignon** in America, by and large, comes from Napa Valley! Our flights of Cabernet and Red Blends will take us from the valley floor to the Mountain AVA's of Napa Valley, no other region produces Cabs of such consistency and sheer profundity.

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

Char-grilled "Sushi Grade" New Zealand king salmon served over a warm corn salsa cruda, topped with toasted corn nuts and a herb butter sauce.
Chardonnay "Red Shoulder Ranch", Shafer, Carneros, 2014
Chardonnay "Belle Côte" Peter Michael, Knights Valley 2015

Oxtail Ravioli & Golden Chanterelle Mushrooms, Truffle Butter Sauce

Ravioli filled with oxtail meat, garnished with golden chanterelle mushrooms, topped with shaved aged Parmigiano-Reggiano cheese and truffle butter sauce.
Pinot Noir, Kistler Russian River, Russian River, California, 2014
Pinot Noir, Goldeneye Anderson Valley, 2014
Pinot Noir "UV-SL", Aubert UV-SL, 2013

Hudson Valley Coturnix Quail, Sun-Dried Cherries & Pancetta Bacon

Char-grilled boneless breast of quail, filled with a cherry and quail forcemeat, served over a sweet potato mousseline, topped with a sun-dried cherry and pancetta bacon pinot noir glace viande.
Red, Quintessa, Napa Valley, 2014
Red "Les Pavots", Peter Michael, Knights Valley, 2014
Red "Howell Mountain", Duckhorn, Napa Valley, 2012

Roasted Australian Lamb Chop, Provençale Herbs, Lamb Glace de Viande

Roasted Australian lamb chop, topped with an herb crust, served over a stuffed heirloom tomato, filled Provençale herbs and topped with a roasted lamb glace de viande.
Cabernet Sauvignon "1.5", Shafer, Stag's Leap District, 2014
Cabernet Sauvignon, Paul Hobbs, Napa Valley, 2013
Cabernet Sauvignon, Raymond Generations, Napa Valley, 2013

Roast Tenderloin of Veal, Sauce Périgéoux

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.
Cabernet Sauvignon, Cade, Howell Mountain, 2014
Cabernet Sauvignon, Mayacamus, Mount Veeder, 2012
Cabernet Sauvignon, Fisher Mountain Estate, Spring Mountain, 2012

Poached Bartlett Pear, Fourme d'Ambert l'Or & Apricot Chutney

Poached Bartlett pear, flavored with cloves, nutmeg and cinnamon, almond cookie with Fourme d'Ambert l'Or sweet blue cheese from Auvergne region of France, with an apricot chutney.
Eldorado Gold, Ferrari Carano, Alexander Valley • California, 2012

\$195 per person Tax & Gratuity not included

Spain is the top exporter of wine in the world. In 2014, Spain exported 2 with the majority of it going to France. Not only is Spain a top exporter, but in 2014 it was the third largest producer of wine, behind France (1) and Italy (2).

A Spanish Wine Dinner

With **Javier Baquero of Grapes of Spain**

Thursday, September 21, 2017 • 6:30 pm

Join us Thursday September 21, 2017 as we explore the wines of Spain with Javier Baquero, National Sales Director for importer Grapes of Spain. We will present a six-course dinner prepared by Chef John D'amico, featuring ten wines from Spain.

Grapes of Spain imports wines exclusively from Spain and currently represents 50 producers with a portfolio of 90+ wines from all corners of Spain. Part of their importing strategy is representing winemakers who are young and talented and represent the new face of Spanish winemaking. They craft wines that reflect the true personality, quality and character of each vineyard, grape and the people who make it. The wines are modern but not international with a balance between fruit and oak, where oak frames fruit flavors.

Named one of Robert Parker's
"Wine Personalities of the
Year"

"Aurelio Cabestrero is a serious importer of high quality Spanish wine who will gain ever increasing recognition as his name becomes better known... there is no question he has a brilliant palate as well as a knack for finding tiny, unheralded estates that are producing high quality wine."



Jamón Ibérico & Spanish Olives

*A cold meat plate with Jamón Ibérico served with olives & crostini.
Cava Brut "Rosé", Bodegas U Mes Fan Tres, Cava, Spain, NV*

Seared Diver Sea Scallop, Lobster Saffron Risotto

*Seared Maine sea scallop served over a lobster saffron risotto, topped with an herb butter sauce.
Egeo, Issac Fernandez Selection, Rueda, Spain, 2016*

Cocotte Potted Gulf Shrimp, Smoked Paprika & Garlic Fondue

*Gulf shrimp served in a ramekin, filled with Manchego cheese fondue
and flavored with garlic and smoked paprika.*

Genium Ximenis, Genium Cellar, Priorat, Spain, 2016

Viña Otano, Union de Viticultores Riojanos, Rioja, Spain, 2016

Cocido of Rabbit, Pork and Chorizo, Rabbit & Pork Consommé

A medley of braised rabbit loin, roasted Berkshire pork tenderloin and chorizo, with leeks, baby carrots, turnips, Yukon gold potatoes, chickpeas and fine egg noodles, topped with a rabbit and pork consommé.

Genium "Cellar", Genium Cellar, Priorat, Spain, 2016

Ribera del Duero, Bodegas Los Astrales, Ribera del Duero, Spain, 2014

San Roman, Bodegas Y Vinedos Maurodos, Toro, Spain, 2015

Cordero, Sauce an Naturel

An oven-roasted lamb chop with an herb crust, served with roasted tomatoes, olives and roasted Piquillo peppers served with a lamb glace de viande.

Syrah "Xi Ipal", Bodegas Caudalia, Navarra, Spain 2014

Mencia "Art", Bodegas y Vinedos Luna Beberide, Bierzo, Spain, 2012

A Spanish Cheese Course, Dulce de Leche

A selection of fine Spanish cheeses with Manchego "aged 12 months", Cabrales Tipo Picon "blue-veined", Tetilla cheese, served with Dulce de Leche, garnished with dried bananas and apricots.

Caligo L/06-07, DG Viticultors, Catalonia, Spain, NV

\$105 per person

Tax & Gratuity not included

Most of the top AOCs of France are a few hundred acres and maintain limited production numbers in order to keep quality uniformly high. Châteauneuf is approximately 9,000 acres and produces of over 15 million bottles of wine per year.

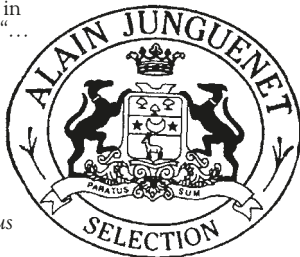
A Rhône Valley Wine Dinner

With **John Junguenet**
of **Alain Junguenet Selections**
Friday, October 6, 2017 • 6:30 pm

Please join us as we explore the Rhône Valley of France with John Junguenet of Alain Junguenet Selections. Alain Junguenet made a name for himself as a Grand Prix racecar driver, before turning his passion for wine and his friendship with many of France's foremost vigneronns into a second career that has brought him additional notoriety.

"The name Alain Junguenet on a bottle," wrote Robert Parker in December, 1991, "is an indication of a fine wine that is probably under-valued in terms of its quality," and that continues to remain true today. Alain's son, John works closely with his father to continue the tradition of sourcing high-quality, good value selections from across France. This exceptional collection of small, family-owned and farmed estates brings the consumer direct access to high quality micro-production wines.

Junguenet's initial strengths were in the wines of the south of France, "... particularly [in] Châteauneuf-du-Pape and Languedoc-Roussillon, the quality of Junguenet's portfolio stands out. He was one of the first importers to recognize the vast unexploited potential that existed in these two regions. In terms of importers he is 'Mr. Châteauneuf-du-Pape,' with a portfolio...of serious estates making high quality wines."
-The Wine Advocate, 12/91



Provençal Root Vegetable Soup with Pistou

White bean and fennel soup enriched with pesto and parmesan cheese.
Saint-Peray Blanc "les Figuières" Bernard Grippa, Northern Rhône, Valley, 2011

Cocotte Potted Quail Egg, Black Truffle

Quail egg, served in a ramekin, filled with Ubriaco cheese fondue and grated Parmesan Reggiano cheese, topped with a poached quail egg and freshly-shaved black truffles.
Châteauneuf-du-Pape "Blanc", Clos Des Papes, Southern Rhône, Valley, 2011
Châteauneuf-du-Pape "Blanc", Le Vieux Dojon, Southern Rhône, Valley, 2005

Cassoulet of Duck, Duck Broth

Roast Duck Breast served over a Napa cabbage timbale filled with simmered white beans, duck confit, pancetta bacon and caramelized shallots, topped with a rich duck broth.
Le Petit Vin d'Avril Rouge, Clos des Papes, Southern Rhône, Valley, 2015
Côtes du Rhône Rouge, Domain Olivier Hilliare, Southern Rhône, Valley, 2015
Lirac Rouge, Domaine Lafond, Southern Rhône, Valley, 2015

Braised Lamb Shank Confit, Jardinière

Braised lamb shank slowly cooked in its natural juices and a mirepoix of root vegetables with sauce au naturel.
Châteauneuf-du-Pape, Le Vieux Dojon, Southern Rhône, Valley, 2015
Châteauneuf-du-Pape, Moulin Tacussel, Southern Rhône, Valley, 2015
Châteauneuf-du-Pape, Mas De Boislaizon, Southern Rhône, Valley, 2015

Char-Grilled Berkshire Pork Tenderloin, Hickory Smoked Wild Mushroom & Huckleberries,
Char-grilled pork tenderloin, butternut squash purée, finished with smoked fall wild woodland mushroom mountain huckleberry reduction.
Châteauneuf-du-Pape "Cheante Le Merle", Bosquet des Papes, Southern Rhône, Valley, 2015
Châteauneuf-du-Pape "Cuvée du Quet", Mas De Boislaizon, Southern Rhône, Valley, 2015

Chocolate Mousse & Hazelnut Crepe Torte, Berry Coulis
Layered crepe torte with chocolate mousse, topped with chocolate Chantilly cream seasonal berries and berry coulis.
Maury "Rouge", Pouderoux, Maury, France, 2012

\$125 per person Tax & Gratuity not included

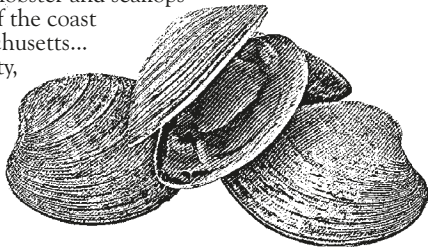
Chez François
presents
A Gourmet Clam Bake

Thursday, October 12, & Friday, October 13, 2017

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 Parmigiano-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 & Corn Chowder Soup, Toasted Corn Nuts

Creamy chowder of clams, corn, potatoes, celery and onions seasoned with garlic and thyme, topped with toasted corn nuts.

Third Course

Maine Lobster & Seared George's Bank Sea Scallop

One half of a Maine Lobster, stuffed 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.

\$70 per person

Tax & Gratuity not included



Chez Francois
presents
A Halloween/Masquerade Party

Friday, October 27, 2017 • 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 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 twelfth annual Halloween Party will be held on Friday, October 27, 2017.

We have booked **Less Than 88** to perform downstairs in the Main Dining room. Find your favorite costume and book this event early.

A Complimentary Cocktail Hour 7:00 to 8:00 p.m.

Hors d'oeuvres

A fine assortment of smoked seafood, tuna tartare and paté canapes.

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

Tenderloin of Beef, Smoked Woodland Mushroom Sauce

Tenderloin of beef prepared medium-rare served over lyonnaise fingerling potatoes, topped with a smoked woodland wild mushroom sauce.

Red "The Phantom", Bogle Estate, California, 2013

Pumpkin Cheesecake, Caramel Sauce

A pumpkin cheesecake, served with a graham cracker crust, topped with a Chantilly cream icing, seasonal berries and finished with a caramel sauce.

Downstairs Dining Room \$115 per person

Tax & Gratuity not included

Whoever said 'money doesn't grow on trees' surely didn't know about truffles. Truffles grow underground, about one to four inches below, on the roots of certain varieties of oak and hazelnut trees.

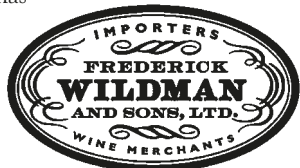
A Truffle Wine Dinner

With **Frederick Wildman**

Thursday, November 9, 2017 • 6:30 pm

Frederick Wildman & Sons join us to co-host our annual Truffle Dinner on Thursday, November 9, 2017, this event helps "kick-off" our annual Truffle Season at Chez François. A leading import company in the USA, Frederick Wildman & Sons represents a great collection of Italian, French and Spanish wineries which are a perfect compliment for our truffle dinner. We will match nine wines from their portfolio with Chef John D'Amico's seven-course truffle menu. Stefano Francini, Frederick Wildman Director of Fine Wine will be our co-host for this annual event.

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 - present on every bottle that the company imports - has remained constant and is still consistently recognized worldwide as a symbol of quality.



Scrambled Eggs & Truffles

Scrambled Rose Acre Farms brown eggs, seasoned with truffle butter, garnished with black "Burgundy" truffles and white truffle oil.
Champagne "Brut Reserve", Pol Roger, Epernay, France, NV

Cocotte Potted Quail Egg, Black Truffle

Quail egg, served in a ramekin filled with Ubricaco cheese fondue and grated Parmesiano-Reggiano cheese, topped with a poached quail egg and freshly-shaved black truffles.
Chablis "Les Vaillons" 1er Cru, Domaine Billaud-Simon, Burgundy, France, 2015

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.
Puligny Montrachet, Maison Olivier Leflaive, Burgundy, France, 2015

Truffle Cappuccino

A purée of fall wild mushrooms and black "Burgundy" truffles, seasoned with white truffle oil and finished with steamed cream.
Mercury Rouge "Clos des Myglands", 1er Cru, Domaine Faiveley, Burgundy, France, 2013

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.
Château-neuf-du-Pape, Château Mont Redon, Rhône Valley, France, 2012
Rioja "Gran Reserva", El Coto "Coto de Imaz", Rioja, Spain, 2008

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.
Barolo "Tradizione", Marchesi di Barolo, Piedmont, Italy, 2011
Brunello di Montalcino, Le Chiuze, Tuscany, Italy, 2012

Italian Cheeses, Walnut & Fig Cake, Truffle Honey

A duo of Italian cheeses, served with walnut and fig cake with dates, drizzled with truffle honey.
Barolo "Chinato", Marchesi di Barolo, Piedmont, Italy, NV

\$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 2017 Beaujolais Nouveau Celebration

With
**Kysela Pere et Fils
Imports**

Friday, November 17, 2017 • 6:30 pm

Join us Friday, November 17, 2017 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. The Beaujolais "Nouveau" 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 Bordeaux region.

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.

Vouvray "Clos le Vigneau", Gaudrelle, Loire Valley, France, 2015
Côte-du-Rhône Reserve "Blanc", Domaine Grand Veneur, Rhône Valley, France, 2016

Maine Lobster Quiche, Truffle Hollandaise

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

Viré-Clessé "Quintaine", Domaine Guilletot-Michel, Burgundy, France, 2012

Wild Mushroom Truffle Ravioli & Duck Confit, Truffle Butter Sauce

Mushroom ravioli made with wild mushroom pasta, filled with fall wild mushrooms, topped with duck confit and black "Burgundy" truffles, truffle butter sauce and shaved Parmigiano-Reggiano.

Beaujolais "Nouveau", Manoir du Carra, Beaujolais, Burgundy, France, 2017
Beaujolais "Julienas", Manoir du Carra Beaujolais, Burgundy, France, 2015

Roasted Cervena Venison Chop, Venison Jus

Roasted New Zealand venison chop, served over a chestnut mousseline, topped with venison jus.

Côte-du-Rhône Village "Cairanne", A. Jaume, Les Travees, Southern Rhône Valley, 2015
Lirac "Reine des Bois", Domaine Mordoree, Lirac, Southern Rhône Valley, France, 2015

Seared Wild Boar Loin, Truffle Boar Glace de Viande

Sous-vide wild boar loin, seared, herb truffle risotto, finished with a truffle boar glace de viande.

Rosso di Montalcino, Collemattoni, Tuscany, Italy, 2015
Rioja "Reserva", Bodegas Luis Cañas, Rioja, Spain, 2011

Apple Frangipane Tart, Madagascar French Vanilla Bean Ice Cream

An apple frangipane tart, filled with Ohio golden delicious apples, served with Madagascar French Vanilla Bean ice cream and an apricot glaze.

Pommeau de Normandie, Morin Normandy, France, 2015

\$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 of 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 season 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 3, through Saturday, November 25, 2017

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.

\$175 per person

Tax & Gratuity not included

Celebrate!

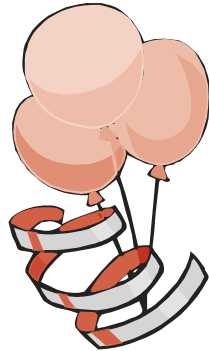
A New Year's Eve Celebration

We will have three seatings on New Year's Eve. Our first seating will be from 4:00 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 \$80/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 and are always pleased!

Note that availability of the last seating is extremely limited.



A New Year's Eve 2017

Sunday, December 31, 2017

Hors d'oeuvres

Roasted Heirloom Tomato & Goat Cheese Quiche, Traditional Hollandaise Sauce
A flaky pie crust, filled with a savory custard with roasted tomatoes, eggs, cream, shallots and goat cheese with a black truffle Hollandaise sauce.

Woodland Wild Mushroom Strudel, Mornay Comté Cream Sauce
Layered phyllo dough with seasonal wild mushrooms, finished with a classic Comté cream sauce.

Cocotte Potted Gulf of Mexico Shrimp Fondue, Shrimp Crackling
Gulf of Mexico Shrimp, served in a ramekin, filled with Ubriaco cheese fondue and grated Parmesan-Reggiano cheese, topped with shrimp crackling.

Maine Sea Scallops & Lobster Risotto, Herb Butter Sauce
Seared sea scallops served with lobster risotto, topped with herb butter sauce and micro greens.

Lobster Bisque, Fleuron

Rich lobster bisque, flavored with Dry Sack sherry, garlic, shallots and tarragon.

Holiday Salade

Erie County greens tossed with a champagne vinaigrette dressing, wrapped in an English cucumber, topped with toasted honey roasted pecans, Asian pears and dried cranberries.

Entrées

Char-Grilled Öra King Salmon Filet, Asian Pear & Calamansi Vinaigrette
Grilled "Sushi Grade" New Zealand King Salmon filet served over braised baby bok choy and lyonnaise fingerling potatoes topped with Julianne Asian pears, Calamansi vinaigrette.

Australian Rack of Lamb, Roasted Tomato Provençal Herb Crust
Australian rack of lamb, topped with a roasted tomato herb crust, over mousseline potatoes sauced with roasted red tomatoes, braised Cipollini onions, plump raisins, lamb glace de viande.

Roast Tenderloin of Beef, Hickory Smoked Woodland Wild Mushroom Sauce
Tenderloin of beef, herb risotto, hickory-smoked wild mushroom sauce with vegetable.

Dessert

Chocolate Marzipan Mousse Torte, Berry Coulis

A chocolate mousse torte, layered with a white génoise cake, filled with chocolate mousse, topped with a marzipan chocolate ganache, garnished with seasonal berries and a berry coulis.

CHEZ FRANÇOIS

555 Main Street
Vermilion, Ohio 44089

Return Service Requested

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