



CHEZ FRANÇOIS Restaurant

Fall 2018

Volume 31, 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,

Tranquility can't be grasped, except by those of firm and unwavering judgement—the rest of us constantly rise and fall in our decisions, wavering in a state of alternately rejecting and accepting things. What is the cause of this back and forth? It's because nothing is clear and they rely on the most uncertain guide—common opinion.

Believing in yourself and trusting that you are on the right path, and not being in doubt by following the many footpaths of those wandering in every direction. *This* is the state of mind that produces tranquility.

Clarity of vision allows us to have this belief. That's not to say we're always going to be 100 percent certain of everything, or that we even should be. Rather, it's that we can rest assured we're heading generally in the right direction—that we don't need to constantly compare ourselves with others or continuously change our mind based on new information.

Instead, tranquility and peace are found in identifying our true path and sticking to it—and making adjustments here and there, ignoring the distracting sirens that beckon us to turn toward the rocks. For 32 years we have *stayed the course* in fine dining and never compromise on quality and service.

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 Limo 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

The Roth House B&B
(440) 967-1237

The Gilchrist Guest House
(440) 290-6007
www.gilchristguesthouse.com

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.sawmillcreekresort.com

The Old Vermilion Jailhouse
(440) 963-5245
www.jailbed.com

Cottages at the Water's Edge
(440) 967-9480
www.watersedgeonline.com

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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 au Basilic\$15
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.

Homard et Saint André en Croûte\$20
Maine lobster and Saint André cheese wrapped in puff pastry, baked and served with a black currant sauce.

Coquilles Saint Jacques à la Parisienne\$20
Maine Sea Scallops and savory mushrooms, sautéed, served in a fish velouté sauce, seasoned with garlic, shallots, Dry Sack Sherry, and Parmigiano-Reggiano cheese, served in a natural sea scallop shell with duchess potatoes.

Cocktail de Crevettes\$22
Louisiana gulf Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.

Champignons Sauvages de Saison, Beurre Plugrá\$15
Sautéed seasonal wild mushrooms flavored with Plugrá butter and cream served with a potato foam and roasted fingerling potatoes.

Add a sunnyside up quail egg. \$3

Ris de Veau Grenobloise\$18
Sautéed veal sweetbreads in a caper/lemon wine herb butter sauce.

Pâté Maison\$16
Veal and pork, country pâté, wrapped in applewood smoked bacon, pickled red onions, marinated relishes, crostini and Dijon mustard.

Entrees

Fruits de MerMarket Price
Our daily special features seasonal fresh seafood imported from around the world.

Assiette de Coquillage au Basilic \$44
Louisiana gulf 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 Germolata \$44
Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, Gulf of Mexico shrimp, and Maine sea scallop, capers, topped with Germolata. (Chopped fine herbs, lemon zest and garlic and shallots), herb oil. Or top with Maine lobster Normandy wine sauce.

Ris de Veau Grenobloise \$40
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.

Suprême de Volaille aux Langoustine, Basilic \$42
Roasted Bell & Evans free-range chicken, with toasted pine nuts, Parmigiano-Reggiano cheese and a basil-infused herb butter sauce over an herb risotto, topped with wild langoustine.

Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande \$44
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 naturel.

Filet de Bœuf Natural, 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.

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 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.

Lamb Meatballs, Chive Yogurt Sauce - \$10

Lamb meat balls with onions, garlic, shallots, garnished with pickled red onions, cucumbers, chive yogurt sauce.

Pâté Maison - \$15

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

Mussels & Chorizo & Tomato Broth - \$16

Steamed mussels tossed with chorizo & a tomato broth, grilled baguette.

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 - \$20

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, Pub Style - \$20

Perch breaded with panko crumbs served with coleslaw, chez tartar sauce & house made salt & vinegar chips.

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

An egg pasta Ravioli, filled with Maine lobster, topped with lobster and a truffle butter sauce, garnished with shaved Parmigiano-Reggiano cheese.

Roasted Chicken Breast, Basilic & Wild Langoustine - \$25

Roasted Bell & Evans Frenched-breast of free-range chicken, with toasted pine nuts, Parmigiano-Reggiano cheese and a basil infused herb butter sauce served over an herb risotto, topped with wild langoustine.

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

Braised Ohio Proud short ribs served in Moroccan barbeque sauce, with stewed sweet potatoes, seasonal vegetables 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

An Argentinian Wine Dinner

With Pablo Piccolo

of Bodega Catena Zapata

Wednesday, September 5, 2018

6:30 pm



CATENA ZAPATA

Join us as we welcome Pablo Piccolo the Director of Education for the iconic Argentinian Winery, Bodega Catena Zapata. We will feature a five-course tasting with 10 wines from Mendoza, Argentina. Pablo, a native of Mendoza, was raised among the vineyards, cultivating an appreciation and knowledge of the local winemaking culture. Born into a family of grape growers, he was introduced to many world-class wines by his father, an avid collector and wine historian. Together they meticulously organized their wine cellar, and as Pablo's father often said, "No good cellar is complete without the wines of Bodega Catena Zapata."

Cream of Ohio Corn Soup Cappuccino, Goat Cheese Espuma

Chardonnay, Catena, Mendoza, Argentina, 2013

Chardonnay "Historic Rows", Catena Alta, Mendoza, Argentina, 2013

Chardonnay "White Stones/Adrianna Vnyd.", Catena Zapata, Mendoza, Argentina, 2011

Agnoletti, Root Vegetable Brunoise & Fine Herb Plugrá Butter Sauce

Cabernet Sauvignon, Catena, Mendoza, Argentina, 2015

Cabernet Sauvignon "Agreglo", Catena Appellation, Mendoza, Argentina, 2014

Cabernet Sauvignon "Historic Rows", Catena Alta, Mendoza, Argentina, 2013

Char-Grilled Hudson Valley Quail, Black Currant Reduction

Malbec "La Consulta", Catena Appellation, Mendoza, Argentina, 2014

Malbec "Historic Rows", Catena Alta, Mendoza, Argentina, 2014

Malbec "Nicasia Vineyard", Catena Zapata, Mendoza, Argentina, 2010

Grilled Angus Beef® Flank Steak, Chimichurri

Red "Bordeaux Blend", Catena Zapata, Mendoza, Argentina, 2009

French Vanilla Bean Ice Cream and Dulce de Leche

\$115 per Person - Tax & Gratuity not included

A Napa / Carneros Valley Wine Dinner

With Clos Du Val Winery

Thursday, September 13, 2018

6:30 pm



From 100 acres of exceptional Stags Leap District Cabernet Sauvignon at Clos Du Val's Hirondelette Estate Vineyard to the prized Pinot Noir and Chardonnay vines of the Gran Val Vineyard in Carneros, Clos Du Val wines are made using grapes from some of the most cherished winegrowing land in Napa Valley.

Pinot Noir Rosé "Estate", Carneros Valley, California, 2017

Montrachet Goat Cheese & Roasted Vegetable Terrine, Root Vegetable Purée

Sauvignon Blanc, Napa Valley, California, 2017

Seared Ōra King Salmon Filet, Pureé of Ohio Corn

Chardonnay "Estate", Carneros Valley, California, 2015

Duck/Wild Mushroom Ravioli, Truffle Butter Sauce

Pinot Noir "Estate", Carneros Valley, California, 2015

Skirt Steak/Smoked Woodland Mushrooms, Mushroom Risotto

Merlot "Estate", Carneros Valley, California, 2014

Cabernet Sauvignon "Estate", Napa Valley, California, 2014

Peach Frangipane Tart & Walnuts

\$85 per Person - Tax & Gratuity not included



SILVER OAK

Silver Oak Cellars was founded in 1972 by the Duncan Family, who quickly established a reputation as one of the premiere Cabernet growers/producers in CA. Twomey Cellars was established in 1999 by the Duncan's to pursue other varietals beyond Cabernet. Twomey uses the same philosophy that has guided Silver Oak since it's inception in 1972: make exceptional, food-friendly wines that are deliciously drinkable upon release. Twomey combines 40 years of winemaking experience with a spirit of innovation to create their Single Vineyard Napa Valley Merlot, four Appellation and Single Vineyard Pinot Noirs and Estate Sauvignon Blanc and have a focus on excellence and sustainability.

Maine Scallop & Lobster Risotto

Sauvignon Blanc, Twomey Cellars by Silver Oak, Napa Valley, California, 2017

Mushroom Cappucino

Beef Short Rib Bourguignon

Pinot Noir "Russian River Valley", Twomey Cellars by Silver Oak, 2016

Pinot Noir "Anderson Valley", Twomey Cellars by Silver Oak, 2014

Pinot Noir "Santa Maria Valley", Twomey Cellars by Silver Oak, 2013

Braised Domestic Lamb Shank, Ratatouille

Merlot, Twomey Cellars by Silver Oak, Napa Valley Merlot, 2013

Cabernet Sauvignon Silver Oak, Alexander Valley, 2013

Cabernet Sauvignon, Silver Oak, Napa Valley, 2013

Pumpkin Cheesecake, Caramel Sauce

\$105 per Person - Tax & Gratuity not included

Upstairs at Touché and the Parisian Room

Silver Oak Wine Dinner

With Winemaker Erin Miller

Thursday, November 8, 2018

6:30 pm



12 Beers of Christmas

Wednesday, November 21, 2018

6 pm to 8 pm

\$55 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.



The House of Henriot is one of the rare Champagne houses that has stayed in the same family for over two hundred years.
It draws freedom to make audacious choices from a steadfast spirit of independence.

A Special Henriot Wine Dinner

With **Katie Parker**

of **Maisons and Domaines Henriot Imports**

Thursday, September 27, 2018 • 6:30 pm

Join us as we welcome Ms. Katie Parker, Regional Sales Manager of Maisons and Domaines Henriot America to Chez François for a spectacular wine dinner.

Established in New York City in 2005 by the Henriot family, Maisons and Domaines Henriot America is an import company specializing in the distribution, sales and marketing of high-end wines produced by wineries which are references in their own region. Representing centuries of family winemaking expertise, the portfolio includes from France, Champagne Henriot, Bouchard Père & Fils (Côte d'Or, Burgundy), William Fevre (Chablis, Burgundy), Château de Poncié, (Beaujolais, Burgundy) Tuscany, Italy Producer, Tenuta Di Ghizzano and Beaux Frères of Willamette Valley, Oregon.



Golden Heirloom Beets & Lake Erie Creamery Goat Cheese Napoleon, Alaskan Red King Crab

Layered golden beets with Lake Erie Creamery Goat cheese, topped with Alaskan Red King Crab, garnished with micro greens and finished with a beet reduction.

Champagne "Blanc de Blanc", Henriot, Champagne, France, NV

Coquilles Saint Jacques à la Parisienne

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

Chablis "Fourchaume", Premier Cru, William Fevre, Burgundy, France, 2015
Chablis "Bougros Cotes Bouguerots", Grand Cru William Fevre, Burgundy, France, 2015

Chilean Sea Bass, Veronique

Sauteed Chilean Sea Bass poached in Verjus served with Plugrá® butter with grapes and toasted California almonds.

Beaune "Clos St. Landry", Premier Cru, Bouchard Père & Fils, Burgundy, France, 2015
Beaune du Chateau "Blanc", Bouchard Père & Fils, Burgundy, France, 2015

Champignons Sauvages de Saison, Beurre Plugrá®

A fall tasting of seasonally fresh sautéed wild mushrooms with Plugrá® butter served over wild mushroom risotto.

Beaujolais Cru, Château de Poncié, Burgundy, France, 2015
Super Tuscan "Veneroso", Tenuta Di Ghizzano, Tuscany, Italy, 2013

Pot-au-Feu, Fall Vegetables

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

Beaune du Chateau "Rouge", Bouchard Père & Fils, Burgundy, France, 2015
Pinot Noir, Beaux Frères, Willamette Valley, Oregon, 2015

Le Corton Grand Cru, Bouchard Père & Fils, Burgundy, France, 2012

Supplemental \$15 2oz. pour

A French Cheese Course

\$145 per person

Tax & Gratuity not included

Most grape varietals for wine grown in Portugal are native, and you've probably never heard of them. Start learning. Touriga Nacional, Tinta Roriz, Touriga Franca and Baga for reds. Encruzado, Alvarinho, Maria Gomes for whites.

A Portuguese Wine Dinner

With **Broadbent Selections**

Quinta do Crasto & Casa Ferreirinha

Thursday, October 18, 2018 • 6:30 pm

This dinner takes us on a journey into the Douro River Valley of Portugal to taste the fabulous wines of Quinta do Crasto and Casa Ferreirinha. Port wine has always been the heart and soul of this region but in the past decade both reds and whites have been introduced slowly into world markets, offering outstanding quality and value. Join us as we taste nine wines from this unique wine region.

Located in the prime spot in the heart of the Douro Valley the first demarcated and regulated wine Region in the world (1756) in northern Portugal. Quinta do Crasto has been in the family of Lenor and Jorge Roquette for more than a century. They benefit from exceptional conditions for producing great red wine.

For more than 250 years, Ferreirinha has been synonymous with high-quality Portuguese wine, and known around the world as "the Portuguese brand."

Ferreirinha was founded in 1751, and under the direction of Dona Antónia Adelaide became the reference point for exceptional ports and Douro wines. Today, Ferreira continues to be a global market leader, and the symbol of a country and a culture.



Amêijoas à Bulhão Pato

Little neck clams cooked until tender in olive oil, garlic, salt, pepper, and plenty of cilantro.
Vinho Branco Reserva "Planalto", Casa Ferreirinha, Douro Valley, Portugal, 2017

Sea Bass, Tomato Saffron

Sea Bass with braised exotic kale, heirloom cherry tomatoes, cipollini onions, and cilantro with a Tomato Saffron broth.

Crasto Blanco, Quinta do Crasto, Douro Valley, Portugal, 2017

Oxtail Ravioli, Truffle Butter Sauce

Ravioli filled with oxtail, garnished with wild mushrooms, flavored with a White Alba Truffle butter sauce, with shaved aged Parmigiano-Reggiano Cheese.

Papa Figos Casa Ferreirinha, Douro Valley, Portugal, 2016
Crasto Red, Quinta do Crasto, Douro Valley, Portugal, 2016

Char-Grilled Berkshire Pork Tenderloin, Lyonnaise Potatoes

Char-grilled pork tenderloin, marinated with wine, garlic, bay leaves, pepper, pepper flakes and smoked paprika and olive oil served with crispy Lyonnaise potatoes seasoned with smoked paprika.

Vinha Grande, Casa Ferreirinha, Douro Valley, Portugal, 2014
Superior Red, Quinta do Crasto, Douro Valley, Portugal, 2014

Kobe Beef Short Rib, Red Wine Pancetta Bacon Glace de Viande

Braised short ribs served in its natural juices over Napa cabbage timbale filled with simmered white beans, pancetta bacon and caramelized shallots topped with a rich glace de viande

Reserva Old Vines, Quinta do Crasto Douro Valley, Portugal, 2014
Touriga Nacional, Quinta do Crasto, Douro Valley, Portugal, 2014

Aux Poires, Stilton

Poached Bartlett pear served with English Stilton cheese and an almond cookie with French vanilla bean ice cream with a pear glaze.

Vintage Port, Quinta do Crasto, Douro Valley, Portugal, 2011

\$115 per person

Tax & Gratuity not included

*Chez François
presents
A Gourmet Clam Bake*

Thursday, October 4, & Friday, October 5, 2018

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 Chowder

A creamy chowder of clams, potatoes, celery & onions, seasoned with garlic and thyme.

Third Course

Maine Lobster & Scallops & Shrimp

One half of a Maine Lobster stuffed with lobster, Diver Sea Scallop, Gulf of Mexico shrimp served with a Normandy wine sauce sweet potato mousseline and 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.

\$75 per person

Tax & Gratuity not included



*Chez François
presents
A Halloween/Masquerade Party*

Friday, October 26, 2018 • 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 thirteenth annual Halloween Party will be held on Friday, October 26, 2018.

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, 2016

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, 2016

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, 2015

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 **Monsieur Dan Repata** of **Wine Trends**

Thursday, November 1, 2018 • 6:30 pm

Our annual Truffle Kickoff dinner is Thursday, November 1, 2018. We invited Dan Rapata of Wine Trends to be our guest host. Wine Trends offers a wealth of great wines that pair nicely with black truffles.

When we choose wines for our annual dinner, we look for those that are strong enough to stand with truffle flavors, yet not interfere. We look for wines that have an earthy aroma, are medium-bodied, low in acidity and also cleanse the palate. If we can find a wine with mushroom notes, even better.

Aged wines pair perfectly with truffles. They bring out the best in truffle flavors and acquire an earthy flavor which perfectly complements the earthy tones of the truffle.

We have a great lineup of wines from Sparkling, White and Red Burgundy to The Rhône Valley and Bordeaux and over to Northern Italy and even a unique wine from Portugal. This is a don't miss happening that features a seven-course truffle dinner with eleven wines.



Duo of Scrambled Eggs & Truffles, Truffle Cappuccino

Scrambled brown eggs, seasoned with truffle butter, garnished with black "Burgundy" truffles
N°69 Crémant de Bourgogne, JCB, Burgundy, France, NV

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.

Meursault "Vieilles Vignes", Maison Roche de Bellene, Burgundy, France 2015

Souffl  au Fromage, Black Truffle and Quail Egg

Umbriaco and Parmigiano-Reggiano cheese, oven baked in a ramekin and topped with a poached quail egg and freshly shaved black truffles.

St. Joseph "Blanc", Domaine Faury, Northern Rh ne Valley, France, 2015

Truffle Cappuccino

A pur e of fall wild mushrooms and black "Burgundy" truffles, seasoned with white truffle oil and finished with steamed cream.

Domaine de la Vougeraie Nuits-Saint-Georges "Les Corvees Pagets"

Premier Cru, C te de Nuits, Burgundy, France, 2014

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

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

Barolo "Castiglione", Vietti, Piedmont, Italy, 2013

Barbaresco "Martinenga", Marchese Di Gresy, Piedmont, Italy, 2013

Ch teau-neuf du Pape, Vieu Telegraph, Rh ne Valley, France, 2014

Roast Tenderloin of Veal, Sauce P rigueux

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.

Brunello di Montalcino "Tenuta Nuova", Casanova di Neri, Tuscany, Italy, 2012

Bandol, Domaine de Terrebrune, Bandol, France, 2012

Douro Red, Roquettes et Cazes, Douro Valley, Portugal, 2013

White Truffle Ice Cream

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

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.



CA 2018 Beaujolais Nouveau Celebration

With
**Kysela Pere et Fils
Imports**

Friday, November 16, 2018 • 6:30 pm

Join us Friday, November 16, 2018 as we co-host our 27th annual Beaujolais Nouveau Celebration with Kysela Pere et Fils of Winchester, Virginia. National Sales Manager James Francisco will join us in a tasting of fifteen wines from his outstanding portfolio. Chef John D'Amico has created a six-course dinner to compliment these wines.

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 Old World vs. New World Red Wine Tasting

Cheese Fondue, Black Truffle

Manchego and Pannigiano-Reggiano cheese fondue topped with a poached quail egg and freshly shaved black truffles.

Ribeiro "Blanco", Vilerma, Ribeiro, Spain, 2017

Gruner Veldliner "Ried Eichelberg", Leindl, Kamtal, Austria, 2016

Maine Lobster Quiche, Truffle Hollandaise

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

Trebbiano "La Crete", Otella, Lugana/Veneto, Italy, 2017

St. Veran, Maurice Martin, Burgundy, France, 2015

Champignons Savages de Saison, Beurre Plugrá®

A fall tasting of seasonally fresh sautéed wild mushrooms with Plugrá® butter and truffle risotto.

"Nouveau" Beaujolais Villages, Manoir du Carra, Beaujolais, France, 2018

Beaujolais "Moulin a Vent-Les Burdelines" Manoir du Carra, Beaujolais, France, 2016

Carré d'Agneau, Provençal

Roasted Colorado lamb chop, topped with a pistachio herb crust, served over roasted red tomatoes, braised cipollini onions, eggplant with sauce au naturel.

Crozes Hermitage "La Grande Senguine", Domaine Jean-Claude & Nicolas Fayolle,

Northern Rhône Valley, France 2015

Gigondas "Tour Sarrasine", Domaine Clos des Cazaux, Southern Rhône Valley, France 2016

Wild Boar, Venison and Veal Pot-au-Feu, Seasonal Vegetables

A combination of tenderloins of wild boar, venison and veal served with stewed root vegetables and cannellini bean purée in a rich rabbit, duck and veal stock.

Ribero del Duero "Crianza", Convento Oreja Ribero del Duero, Spain, 2014

Cuvée Prestige, Château des Landes, Lussac-Saint-Emilion, France, 2016

Pecan & Chocolate Tart, Crème Anglaise

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

Tawny Port "10 Year", Romariz, Douro Valley, Portugal

\$115 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 fifteenth 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 2, through Saturday, December 1, 2018

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 Ubricco cheese fondue and grated Parmigiano-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



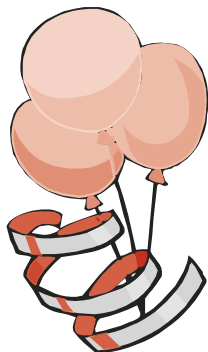
A New Year's Eve Celebration

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 2018

Monday, December 31, 2018

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 Cheese Fondue, Shrimp Crackling
Gulf of Mexico Shrimp, served in a ramekin, filled with Ubriaco cheese fondue and grated Parmigiano-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

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Fall 2018



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