



CHEZ FRANÇOIS Restaurant

Spring 2018

Volume 32, Issue 1

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

Dear Friend of Chez François,

As we begin our 32nd season we would like to thank you for your patronage. We never take our patrons for granted; we respect all who make the trip to Vermilion. In the 32 years we have been in Vermilion we have strived to run our business with class. As society has become more and more “casual”, we are constantly asked why we have a dress code in our main dining room. Our answer remains steadfast: “Because it’s classy and our restaurant is a place to celebrate life’s special occasions.” Ann Landers said it best when she wrote about class many years ago.

“Class never runs scared. It is sure-footed and confident.

It can handle whatever comes along. Class has a sense of humor. It knows that a good laugh is the best lubricant for oiling the machinery of human relations. Class never makes excuses. It takes its lumps and learns from past mistakes. Class knows that good manners are nothing more than a series of petty sacrifices. Class bespeaks an aristocracy that has nothing to do with money. Some extremely wealthy people have no class at all while others who are struggling to make ends meet are loaded with it. Class is real. You can’t fake it. The person with class makes everyone feel comfortable because they are comfortable with themselves. If you have class you’ve got it made. If you don’t have class, no matter what else you have, it doesn’t make any difference.”

We look forward to another eventful year in Vermilion, Ohio! Celebrate this spring with us.

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

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

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

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

Carpaccio de Filet de Boeuf aux Champignons Sauvage \$20
Carpaccio of "Prime" beef tenderloin, topped with aged balsamic vinegar, Alba white truffle oil, shaved Parmigiano-Reggiano cheese, cracked black peppercorn and sautéed wild mushrooms.

Truite Fumée, Cécile \$16
Natural applewood-smoked Rainbow Trout served with marinated asparagus and a chive-infused olive oil.

Pâté Maison \$15
Veal and pork country pâté, wrapped in applewood smoked bacon, pickled red onions, marinated relishes, crostini and Dijon mustard.

Entrees

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

Assiette de Coquillage au Basilic \$40
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 \$39
Sautéed, breaded medallions of Provimi veal tenderloin with Maine lobster, Louisiana gulf shrimp, Maine sea scallop and asparagus spears, topped with a Normandy wine sauce.

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 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 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 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.

Chef's menu will feature wonderful produce such as white and green asparagus, English peas, fava beans, spring root vegetables, morel mushrooms and field spinach. From the ocean we feature sea scallops, halibut, barramundi, grouper and wild, striped bass. Farm-raised spring rabbit, lamb and duck also appear on this menu.

A sample menu is shown on the right:



— Amuse Bouche —

— First Course —

Seared Maine Diver Sea Scallop, Kumquat Preserve

— Second Course —

Cream of English Pea Soup, Goat Cheese Quenelle
Seared Óra King Salmon Filet, Petit Asian Salad Blend, Calamansi Vinaigrette
Mishima Ranch Wagyu Tartare, Sunnyside Up Quail Egg

— Third Course —

Maine Lobster Ravioli & Scampi, Truffle Butter Sauce
Char-Grilled Farm Raised Coturnix Quail, Fig Reduction
Mushroom Risotto, Seasonal Truffles

— Fourth Course —

Seared Barramundi Filet, Crayfish Butter 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

An egg pasta Ravioli, filled with Maine lobster, topped with lobster and a truffle butter sauce, 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 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.



Special Events

Upstairs at Touché and the Parisian Room

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



St. Patrick's Weekend Celebration

Friday, March 16 & Saturday, March 17, 2018

Open seating 5:00 pm - 10:00 pm

Join us upstairs at Touché and The Parisian Room as we feature a St. Patrick's Day Celebration with specials on Irish Ales and Stouts, flights of small-batch Irish Whiskey and Irish Coffee. In addition, Chef John D'Amico will feature a four-course "St. Patrick's Day" menu for **\$50**. So, wear something green and come join us.

Guinness® & Onion Soup, Tillamook Cheddar Gratinée

A beef consommé seasoned with sweet onions and Guinness® stout, topped with Tillamook cheddar crouton and melted Tillamook Cheddar cheese.

Chez François Irish Pub Potato Salad, Herb Vinaigrette

Erie County greens and Yukon gold potatoes with herb mayonnaise vinaigrette, French beans, Bermuda red onions, hard boiled eggs, with Tillamook white cheddar cheese and tomato.

Chez François Corned Beef, Irish Colcannon & Cabbage

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

Or

Char-Grilled Óra King Salmon, Irish Colcannon & Cabbage

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

Baileys™ Cheesecake, Coffee Chantilly Cream and Berries

Kentucky Derby Day Dinner

Saturday, May 5, 2018

Open seating 5:00 pm - 9:00 pm - Post Time 6:46 pm

Join us in May at Touché and The Parisian Room as we feature a Kentucky Derby Party with specials on Makers Mark® Mint Juleps and flights of small-batch Kentucky Bourbons. In addition, Chef John D'Amico will feature a four-course "Derby" menu for **\$50**. So, put on your derby hat and join us for a fun and festive event. This will be our fifth annual Kentucky Derby Party which sold out early last Spring, so please call soon.

Kentucky Burgoo Soup, Chervil Salsa Cruda

A Kentucky Derby favorite, made with pork, beef, lamb and chicken with root seasonal vegetables and okra, finished with a chervil salsa cruda.

Vermont White Cheddar Cheese Quiche, Mornay Sauce

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

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

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

Kentucky Derby Pecan & Chocolate Tart, Bourbon Crème Anglaise

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

Upstairs at Touché and the Parisian Room

A Northern Italian "Piedmont" Wine Dinner

with Enzo Agresta of Tenuta Carretta & Malgrà Wineries

Friday, May 11, 2018 • 6:30 pm

\$85 per person - Tax & Gratuity not included

Join us for a rare Friday wine dinner with Enzo Agresta of Tenuta Carretta & Malgrà Wineries located in Piedmont, Italy. Last fall the Tenuta Carretta was honored for being the oldest winery in Piedmont with the ownership dating back 550 years! Enzo is a lively, well-spoken narrator of Piedmont wines so dinner should be educational as well as fun. Limited seating will be available for this dinner.

Peppered Yellowfin Tuna, Petit Arugula

Yellowfin tuna, tomato citrus herb relish, petit arugula and Pecorino Romano cheese.

Roero Arneis "Cayega", Tenuta Carretta, Piedmont, Italy, 2016

Risotto al la Milanese, Parmigiano-Reggiano Cheese Crisp

Carnaroli rice Risotto, Parmigiano-Reggiano and saffron. Topped with wild mushrooms.

Barbera "Bivicisu", Malgrà, Treiso d'Alba • Piedmont, Italy, 2015

Agnolotti del Plin, Root Vegetable Brunoise & Fine Herb Plugrà Butter Sauce

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

Barbera d'Alba Superiore "Bric Quercia", Tenuta Carretta, Piedmont, Italy, 2014

Nebbiolo "Podio", Tenuta Carretta, Piedmont, Italy, 2014

Braised Kobe Beef Short Rib, Osso Buco Style, Con Gremolata

Braised short ribs, cannellini beans, Prosciutto de Parma ham, roasted bone marrow.

Barbaresco "Monciraldo", Malgrà, Treiso d'Alba • Piedmont, Italy, 2014

Barolo "Cannubi", Tenuta Carretta, Piedmont, Italy, 2010

Hazelnut Chocolate Crepes

"La Sera" Red Ambrosia, Malgrà, Mombaruzzo • Piedmont, Italy, 2014

A Lebanese Wine Dinner

with Winemaker Faouzi Issa of Domaine des Tourelles

Wednesday, May 23, 2018 • 6:30 pm

\$85 per person - Tax & Gratuity not included

Join us Wednesday as we welcome Lebanese winemaker Faouzi Issa to Chez François. The wines from Domaine des Tourelles are outstanding not only in quality but also value. Domaine des Tourelles is one of the longest established and most highly acclaimed wineries in the Bekaa Valley, Lebanon. Faouzi Issa, graduated with winemaking and viticultural degrees from Bordeaux and Montpellier Universities. He then trained with René Rostaing in Cote Rôtie and at Chateau Margaux in Bordeaux.

Lebanese Mezze

Lebanese hors d'oeuvres platter of mixed olives, hummus/baba ghanoush, Lebneh cheese.

Rosé, Domaine des Tourelles, Bekka Valley, Lebanon, 2017

Seared Ōra King Salmon, Tarator Style, Cilantro & Mint Salad

King salmon with tahini yogurt dressing, cilantro and mint salad with lemon olive oil.

White Wine Blend, Domaine des Tourelles, Bekka Valley, Lebanon, 2016

Chardonnay, Domaine des Tourelles, Bekka Valley, Lebanon, 2016

Char-Grilled Ohio Teres Major, Shawarma & Mujaddara

Seasoned, thinly sliced char-grilled Teres Major served over (Mujaddara), stewed lentils, caramelized onions and rice, finished with a creamy garlic tahini sauce, crispy onion curls.

Rouge, Domaine des Tourelles, Bekka Valley, Lebanon, 2015

Cinsault "Old Vine", Domaine des Tourelles, Bekka Valley, Lebanon, 2015

Roasted Australian Loin of Lamb, Chickpea & Braised Kale, Glace de Viande

Loin of lamb with stewed chickpeas with braised Erie County kale, tomato glace de viande.

Marquis des Beys, Domaine des Tourelles, Bekka Valley, Lebanon, 2013

Syrax du Liban, Domaine des Tourelles, Bekka Valley, Lebanon, 2012

Baklava

Baked phyllo dough with walnuts, pistachios, cloves, cinnamon and honey.

Arak, Domaine des Tourelles, Bekka Valley, Lebanon, 2017

Wilson Daniels strives for global recognition as leaders and educators of luxury wines and spirits, setting the highest standard for quality, integrity and excellence.

*An Evening with
Wilson Daniels Imports*
Thursday, March 15, 2018 • 6:30 pm

Our first wine dinner of 2018 features one of the most exclusive importers in the United States as they are the importers of Domaine de la Romanée-Conti (DRC) one of the most prestigious wineries in the world. Unfortunately the current release of the 2015 Romanée Conti is selling for \$10,000 a bottle, a little out of our price range!

Founded in 1978, Wilson Daniels is a fully integrated, family-owned marketing and sales company representing a highly selective portfolio of the world's most distinctive wines and spirits. Wilson Daniels continues to pursue and elevate the standards of excellence set by founders Win Wilson and Jack Daniels through developing long-term, strategic partnerships with luxury producers that possess profound respect for terroir, and are benchmarks in their region.

With DRC as its' core brand Wilson Daniels set out to surround itself with world class properties, which we will feature for this dinner. From Pierre Sparr in Alsace and Domaine Leflaive and Domaine Laroche in Burgundy to The Royal Tokai Company in Hungary the first part of the dinner offers an interesting array of delicious white wine. The red wines feature the legendary Chateau Simard of St.Émilion and three wines from Italy. Located in the heart of Chianti, Castello di Volpaia dates back to 1172 and from Veneto region we will feature two wines from Bugliani.



WILSON DANIELS

Cured Citrus Ōra King Salmon, Strawberry & Arugula Salad, Citrus Vinaigrette
House-cured salmon, strawberry and arugula salad tossed with a citrus vinaigrette.
Crémant d'Alsace Brut Rosé, Pierre Sparr, Alsace, France, NV

Seared Main Diver Sea Scallop, Peach & Apricot Chutney, Citrus Essence
Seared Maine sea scallop, served over a warm peach and apricot chutney, citrus essence.
Riesling, Pierre Sparr, Alsace, France, 2015
Dry Furmint "The Oddity", Royal Tokaji, Tokaji, Hungary, 2015

Chilean Sea Bass, Louisiana Crayfish Plugrá Butter Sauce, Crayfish Crackling
Chilean sea bass filet marinated with mirin and miso, sautéed, braised fennel and crayfish finished with Louisiana crayfish Plugrá butter sauce, topped with crayfish crackling.
Chablis "1er Cru Vaillon", Domaine Lavoche, Burgundy, France, 2015
Mâcon Verze, Domaine Leflaive, Burgundy, France, 2015

Braised Kobe Beef Short Rib, Osso Buco Style, Con Gremolata
Braised short ribs, cannellini beans, Prosciutto de Parma ham and a jardinière of root vegetables, roasted bone marrow, finished with Gremolata, chopped parsley, garlic and lemon zest.
Chateau Simard, St. Emilion, France, 2009
Chianti Classico Riserva, Castello di Volpaia, 2012

Loin of Cervena Venison, Ratatouille Nicoise, Huckleberry Glace de Viande
Roasted loin of New Zealand venison, served over a stuffed heirloom tomato, filled with zucchini, eggplant and onion and pancetta bacon mix, topped with a rich huckleberry venison glace de viande.
Ripasso, Bugliani, Veneto, Italy, 2012
Amarone della Valpolicella Classico, Bugliani, Veneto, Italy, 2010

Seasonal Apricot Tart, Long Clawson English Stilton Cheese, Apricot Coulis
A fruit tart filled with almond frangipane, seasonal apricots and Chantilly cream, served with a 12 month aged English Stilton cheese, apricot coulis.
Tokaji "5 Puttonyos Red Label", Royal Tokaji Company, Tokaji, Hungary, 2013

\$115 per person

Tax & Gratuity not included

An Easter Celebration

Sunday, April 1, 2018 • 1:00-7:00 pm

Have you ever wondered why Easter Sunday can fall anywhere between March 22 and April 25? And why do Eastern Orthodox churches celebrate Easter on a different day than Western churches? These are all good questions with answers that require a bit of explanation. In fact, there are as many misunderstandings about the calculation of Easter dates, as there are reasons for the confusion. What follows is an attempt to clear up at least some of the confusion.

At the heart of the matter lies a very simple explanation. The early church fathers wished to keep the observance of Easter in correlation to the Jewish Passover. Because the death, burial, and resurrection of Jesus Christ happened after the Passover, they wanted Easter to always be celebrated subsequent to the Passover. And, since the Jewish holiday calendar is based on solar and lunar cycles, each feast day is movable, with dates shifting from year to year. Now, from here the explanation grows more complicated.

Today in Western Christianity, Easter is always celebrated on the Sunday immediately following the Paschal Full Moon date of the year. I had previously, and somewhat erroneously stated, that "Easter is always celebrated on the Sunday immediately following the first full moon after the vernal (spring) equinox." This statement was true prior to 325 A.D., however, over the course of history (beginning in 325 A.D. with the Council of Nicea) the Western Church established a more standardized system for determining the date of Easter.

In actuality, the date of the Paschal Full Moon is determined from historical tables and has no correlation to lunar events.

As astronomers were able to approximate the dates of all the full moons in future years, the Western Christian Church used these calculations to establish a table of Ecclesiastical Full Moon dates. These dates would determine the Holy Days on the Ecclesiastical calendar.



Soup

Cream of Artichoke and Hazelnut Soup, Hazelnut Espuma
Cream of artichoke and hazelnut soup topped with a hazelnut foam and chopped hazelnuts.

Soup a l'Oignon Gratinée
French onion soup with toasted crouton and Gruyère cheese.

Homard Bisque
Rich lobster bisque flavored with brandy and tarragon topped with a fleuron.

Chez François Salad

Chez François Asian Pear & Mandarin Orange Spring Salad
Erie County greens tossed with a champagne vinaigrette dressing, wrapped in an English cucumber topped with julienne Asian pear, mandarin oranges and toasted honey roasted pecans.

Entrées

Char-Grilled Hawaiian Kona Kampachi Filet, Papaya & Mango Sauce
Kona Kampachi marinated in tamari seasoning, served over braised baby bok choy, sweet potato mousseline, julienne papaya & mango sauce with a hint of jalapeños, garnished with a sweet potato curl.

Bell & Evans Chicken Breast, Wild Mushrooms & Baby Louisiana Shrimp Herb Butter Sauce
Lightly breaded medallions of free-range chicken breast sautéed served over lyonnaise fingerling potatoes topped with a seasonal wild mushroom and baby Louisiana shrimp herb butter sauce.

Roasted Australian Rack of Lamb, Provençale, Huckleberry Glace de Viande
Roasted Australian rack of lamb, topped with a tomato tapenade and fine herb crust, served over a stuffed heirloom tomato, with zucchini, eggplant and onion mix topped with a rich huckleberry lamb glace de viande,

Filet de Boeuf Napoleon, Pekin Duck Confit & Tawny Port Wine Sauce
Filet of aged beef, grilled, served over a ragout of cannellini beans with root vegetables, potato galette, topped with duck confit and a tawny port wine sauce, garnished with spring vegetables.

Desserts

Chocolate Praline Mousse Torte, Espresso Crème Anglaise
A rich chocolate génoise cake filled with a praline chocolate mousse topped with a praline Chantilly cream icing and toasted hazelnuts, espresso crème anglaise sauce, and seasonal berries.

Strawberry Fruit Tart, Strawberry French Vanilla Bean Ice Cream
A fruit tart filled with an almond frangipane topped with pastry cream with seasonal strawberries topped with Chantilly cream served with strawberry French vanilla bean ice cream, strawberry coulis.

\$70 per person

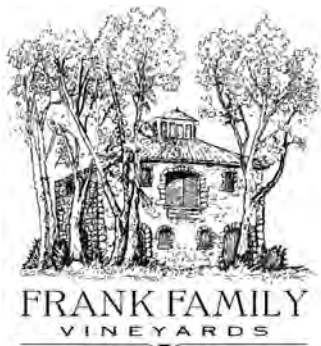
Tax & Gratuity not included

Frank Family of Wines

Thursday, April 19, 2018 • 6:30 pm

We are very excited to welcome the Frank Family of Wines to Chez François on Thursday, April 19, 2018. Some legacies begin with legends. In 1958, Hanns Kornell introduced the French champenoise method to California. He produced this famous sparkling wine from the historic Larkmead Winery, originally built in 1884. Years later, in 1992, Rich Frank acquired the storied winery after the purchase of a classic Tudor home in Napa Valley's Rutherford AVA and recognized the potential for something great—again. A continued preservation of history led to the unfolding of something new.

The fruit for Frank Family wines come from three estate Napa Valley vineyards including Winston Hill in the prestigious Rutherford appellation (and located on Rich Frank's personal estate), Lewis Vineyard in the heart of Napa-Carneros and home to the winery's Pinot Noir and Chardonnay vines, and lastly, S&J Vineyard nestled east of the Vaca Mountain range in the Capell Valley. The wines are made by Todd Graff, the winemaker at Frank Family Vineyards since 2003. It is his mission to produce wines that live up to the heritage of the land and the vineyards from which they derive.



Golden Beets & Dungeness Crab, Bartlett Pear & Apricot Preserve
Sliced golden beets layered with Lake Erie Creamery Goat cheese, topped with Dungeness crab, and micro greens, finished with a beet reduction, Bartlett pear and apricot preserve.
Blanc de Blancs, Frank Family, Carneros Valley, California, 2013

Seared Óra Salmon Filet, Petit Asian Salad Blend, Calamansi Vinaigrette
Seared Óra King Salmon served medium rare, finished with Asian pears, Clementine orange segments and julienne jalapeno peppers, Asian salad blend, citrus vinaigrette.
Chardonnay "Carneros", Frank Family, Carneros Valley, California, 2015
Chardonnay "Reserve Lewis Vineyard", Frank Family, Carneros Valley, California, 2015

House Cured Berkshire Pork Belly, Pork Plum Pinot Noir Reduction
Seared Black Berkshire pork belly (12 hours sous vide), simmered in its natural juices, date & sweet potato mousseline with fine herbs, finished with a plum Pinot Noir reduction.
Pinot Noir, Frank Family, Carneros Valley, California, 2015

Roast Loin of Breckenridge Colorado Lamb, Eggplant Provençale
Roasted loin of lamb lightly peppered, eggplant Provençale, Zinfandel lamb and fine herb sauce.
Petite Sirah, Frank Family, Napa Valley, California, 2014
Zinfandel, Frank Family, Napa Valley, California, 2014

Chard-Grilled Ohio Proud Hanger Steak, Black Currant Glace de Viande
Seared sous vide hanger steak served over scalloped celery root, topped with a black currant glace de viande, celery root curls.
Cabernet Sauvignon, Frank Family, Napa Valley, California, 2014
Cabernet Sauvignon "Reserve", Frank Family, Napa Valley, California, 2014

Chocolate Crepe Torte, Mountain Huckleberries
Sweet chocolate crepes, layered with chocolate Chantilly cream, topped with chocolate Chantilly cream icing, mountain huckleberries and huckleberry coulis.

\$115 per person
Tax & Gratuity not included

A Bordeaux Wine Dinner

With **Monsieur Daniel Greathouse**

Sunday, May 6, 2018 • 5:00 pm

Our Annual Bordeaux this year features an unprecedented and flawless offering from the personal cellar of a 92-year-old Bordeaux legend, plus fifteen brilliant wines, three white and twelve reds.

Since the legendary 2000 vintage, the birthplace of Cabernet Sauvignon and Merlot has produced four truly extraordinary vintages, nearly as many as over the previous 100 years. We now come upon a new level of greatness, with three brilliant vintages in a row currently coming to the market, and over the next few years.

American Bordeaux importer Daniel Greathouse of Heidelberg Vineyards will co-host this dinner with us. He has spent decades in Bordeaux visiting winemakers and cellars ranging from great, ancient Châteaux to new discoveries, never before tasted on the world stage. He is an expert in this region, and will share the best wines and the best discoveries of the region.

This year's lineup includes wines from the 1975 to 2016 vintage, and includes 8 appellations specializing in red, white, pink and golden colors...some so rare that they will never again be seen or tasted.



Cream of Wild Mushroom Cappuccino, Parmigiano-Reggiano cheese Espuma
A *amuse bouche* of puréed seasonal wild mushroom soup, topped with a Parmigiano-Reggiano cheese foam.
Rosé "Pezat", Château Teyssier, St-Émilion, 2016

Golden Heirloom Beets & Goat Cheese Napoleon, Alaskan King Crab
Sliced golden beets layered with Lake Erie Creamery Goat cheese, topped with Alaskan King Crab, garnished with micro greens and finished with a beet reduction.
Bordeaux Blanc, Château Marjosse, Entre du Mers, 2015
Bordeaux Blanc "Le Nardian", Le Dome, Lugatnac, 2012
Bordeaux Blanc, Château Malartic-Lagravière, Pessac-Léognan, 2015

Foie Gras Mousse Calvados & Golden Delicious Apple & Raisin Chutney
A mini mason jar filled with Hudson Valley Foie Gras mousse with Calvados and fruit chutney.
Sauternes, Château Doisy-Dubroca, Barsac, 1979

Cotton Candy Foie Gras Lollipop, Rhubarb Chutney
Foie Gras lollipop dusted with hazelnuts wrapped in cotton candy, rhubarb chutney.
Champagne Stradivarius Blanc de Noirs, Champagne, NV

Duck Ravioli, Spring Morel Mushrooms & Truffle Butter Sauce, Duck Crackling
Mushroom pasta Ravioli filled with duck confit and spring wild mushroom, topped with spring morel mushrooms, white Alba truffle butter sauce, shaved Parmigiano-Reggiano cheese, finished with duck crackling.
Château Peyredon-Lagravette, Haut-Medoc, 2015
Château Lynch-Mousse, Pauillac, 2009
Angelots de Château Gracia, Grand Cru, Saint-Émilion, 2009

Tenderloin of Beef Napoleon, Roasted Bone Marrow & Espagnole sauce
Roast tenderloin of beef with a ragout of cannellini beans and root vegetables, potato galette, garnished with roasted bone marrow, shallot and red wine Espagnole.
Château Bellevue, Saint-Émilion, 2009
Château Malartic-Lagravière, Pessac-Léognan, 2014
Carruades de Château Lafite-Rothschild, Pauillac, 2011

Roast Roulade of Provim Veal Striploin Ballantine, Morel Mushrooms
A roulade of veal filled with smoked wild mushrooms wrapped in applewood smoked bacon, morel mushroom risotto, hickory smoked wild mushroom sauce.
Château Nenin, Pomerol, 2012
Château Quintus "Dragon", St. Émilion Grand Cru, 2014
Château Lafite-Rothschild, Pauillac, 2013

Stewed Spring Strawberry Rhubarb François, Papillon, Raw Ewe Roquefort
Stewed spring strawberry rhubarb, over a hazelnut tuile cookie with Roquefort cheese.
Sauternes, Château Doisy-Dubroca, Barsac, 1975

\$170 per person Tax & Gratuity not included



A Mother's Day Celebration

Sunday, May 13, 2018 • 1:00-7:00 pm

In the United States, Mother's Day started nearly 150 years ago when Anna Jarvis, an Appalachian homemaker, organized a day to raise awareness of poor health conditions in her community...a cause she believed would be best advocated by mothers. She called it "Mother's Work Day."

Fifteen years later, Julia Ward Howe, a Boston poet, pacifist, suffragist, and author of the lyrics to the "Battle Hymn of the Republic," organized a day encouraging mothers to rally for peace, since she believed women bore the loss of human life more harshly than men.

In 1905 when Anna Jarvis died, her daughter, also named Anna, began a campaign to memorialize the life work of her mother. Legend has it that young Anna remembered a Sunday school lesson that her mother gave in which she said, "I hope and pray that someone, sometime, will found a memorial mother's day. There are many days for men, but none for mothers."

Anna began to lobby prominent businessmen like John Wannamaker, and politicians including Presidents Taft and Roosevelt to support her campaign to create a special day to honor mothers. At one of the first services organized to celebrate Anna's mother in 1908, at her church in West Virginia, Anna handed out her mother's favorite flower, the white carnation. Five years later, the House of Representatives adopted a resolution calling for officials of the federal government to wear white carnations on Mother's Day. In 1914 Anna's hard work paid off when Woodrow Wilson signed a bill recognizing Mother's Day as a national holiday.

Soup

Cream of English Pea Soup, Montrachet Goat Cheese Espuma
Purée of English pea soup topped with a Montrachet goat cheese foam.

Soup a l'Oignon

French onion soup with toasted crouton and Gruyère cheese.

Homard Bisque, Fleuron

Rich lobster bisque flavored with brandy and tarragon topped with a fleuron.

Chez François Salad

Chez François Spring Spinach & Strawberry Salad

Erie county spring spinach salad tossed with champagne vinaigrette dressing with sweet pickled Bermuda red onions and seasonal strawberries.

Entrées

Florida Hog Snapper Filet, Asian Pear Bénédictine Butter Sauce

Sautéed hog snapper filet, breaded with almond flour topped with an Asian pear Bénédictine butter sauce.

Roasted Frenched Chicken Breast, Basilic & Louisiana Shrimp

A roasted frenched chicken breast, with toasted pine nuts, Parmigiano-Reggiano cheese and a basil-infused herb butter sauce served over an herb risotto, topped with Louisiana shrimp.

Seared California Duck Breast, Cherry Glace de Viande

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

Filet de Boeuf, Hickory Smoked Cabernet Sauvignon Wild Mushroom Sauce

Grilled filet of aged beef served over an herb risotto topped with a seasonal hickory smoked wild mushroom sauce with spring vegetables, garnished with a Parmigiano-Reggiano cheese crisp.

Desserts

White Chocolate Mousse Torte, Cherries François

A white génoise cake filled with white chocolate mousse torte topped with Chantilly cream, served with marinated California cherries in a Port wine sauce.

Raspberries Romanoff Parfait

A refreshing whipped cream mousse flavored with kirsch layered with seasonal raspberries.

\$70 per person Tax & Gratuity not included

The three core principles at PlumpJack are: **Honesty:** living the truth and acting with integrity.
Approachability: being welcoming, genuine and unpretentious. **Passion:** having enthusiasm for all that we do.

A PlumpJack Napa Valley Wine Dinner

Wednesday, May 30, 2018 • 6:30 pm

The Napa Valley and Cabernet Sauvignon are so intrinsically linked that it is difficult to discuss one without the other. Although Cabernet has many important outposts throughout the wine world, nowhere else has it achieved such success (and, at the highest end, commanded such lofty prices) as in Napa. Here, it is responsible for bold, opulent, and dark-fruited wines with grippy tannins and a healthy dose of alcohol. The best examples can age for decades. Each of Napa's smaller sub-AVAs imparts a different character to Cabernet. That said we welcome the Plumpjack Group to Chez François, featuring their three wineries' distinctive AVAs in the Napa Valley.

Established in 1995 PlumpJack Winery sits squarely in the heart of Napa Valley's renowned Oakville region, surrounded by a 42-acre estate vineyard highly-regarded for the quality of its Cabernet Sauvignon. Both their winery building and their vineyard date back to the 1800s.

With a shared vision the owners of Plumpjack imagined the addition of a complementary estate vineyard to the valley floor terroir of their Oakville estate. In 2005, that dream came to fruition in the form of a 54-acre estate, elevated high above the fog line, on the dramatic slopes of Howell Mountain – it would become CADE Estate Winery.

Tucked into the dramatic palisades of the Stags Leap District, sits Odette Estate on 45 voluptuous acres. Odette rounds out the trio of wineries committed to producing full-bodied Cabernet Sauvignons that are notable for the combination of power and elegance, while simultaneously showcasing the unique properties of the AVA.



PLUMPJACK

WINERY

Goat Cheese Mango Ravioli, Peekytoe Crab & Pink Grapefruit Timbale

Mango ravioli filled with Lake Erie Creamery goat cheese, served with a citrus vinaigrette crab and grapefruit timbale, topped with micro baby arugula, citrus essence.

Sauvignon Blanc, Cade, Napa Valley, California, 2016

Miso Marinated Chilean Sea Bass Filet, Melon Compote & Toasted Almond Butter Sauce

Seared Sea Bass filet marinated in miso and mirin served over a melon compote topped with a toasted almond Plugrá butter sauce.

Chardonnay, Plumpjack, Napa Valley, California, 2016

Char-Grilled Hudson Valley Quail, Mountain Huckleberry Glace de Viande

Char-grilled breast of quail filled with a huckleberry & root vegetable stuffing, sunchoke mousseline, topped with a mountain huckleberry and quail glace de viande, fried sunchokes curls.

Syrah, Plumpjack, Napa Valley, California, 2014

Petite Sirah, Adaptation, Napa Valley, California, 2015

Roasted Cervena Venison Chop, Black Currant Venison Jus

Venison chop served over a celery root cream and mousseline potatoes finished with a black currant venison glace de viande.

Cabernet Sauvignon, Cade, Howell Mountain • Napa Valley, California, 2014

Cabernet Sauvignon, Plumpjack, Oakville • Napa Valley, California, 2015

Roasted Certified Angus Beef® Strip Loin, Hen of the Woods Cabernet Sauvignon Reduction

Thinly-sliced roasted strip loin, lyonnaise fingerling potatoes topped with a Hen of the Woods mushroom Cabernet Sauvignon wine reduction.

Cabernet Sauvignon, Adaptation, Napa Valley, California, 2014

Cabernet Sauvignon, Odette, Stag's Leap District • Napa Valley, California, 2015

Delarobi Fruit Tart, Marion Berry Sorbet

A fruit tart filled with almond frangipane, pastry cream and seasonal strawberries, raspberries, blackberries and kiwi, topped with an apricot glaze, Marion berry sorbet, berry coulis.

\$150 per person

Tax & Gratuity not included.

Walla Walla has been a regional agricultural hub for more than a century; and it still abounds with crisp apples, juicy strawberries, tender asparagus, sumptuous and sweet onions. Nearly 2,000 acres of prime vineyards and more than 100 remarkable wineries.

K Vintners *Washington State Wine Dinner*

With **Kelly Smith**

Thursday, June 14, 2018 • 6:30 pm

Walla Walla has been a regional agricultural hub for more than a century; and it still abounds with crisp apples, juicy strawberries, tender asparagus, sumptuous and sweet onions. Nearly 2,000 acres of prime vineyards and more than 100 remarkable wineries.

To make great wine requires outstanding grapes and wine making and K Vintners located in the great state of Washington has both. These highly rated wines were first introduced in Ohio ten years ago and we were one of the first restaurants to feature them. We love these wines, as they are well made, fruit-forward and delicious and pair well with food.

Located at the base of the Blue Mountains in Walla Walla Washington, K Vintners opened its doors to the public in 2001. The property where the winery sits was homesteaded in 1853. The winery grounds with Titus Creek flowing through the lawn and the old pioneer planted trees, is a little slice of heartland Americana.

Charles Smith, proprietor and winemaker, came to Walla Walla after 11 years in Scandanavia. Originally from northern California, he has been involved with wine personally and professionally his whole life.

The Vineyards: K Vintners is producing wines from 2 distinctive viticultural zones: Wahluke Slope and Walla Walla Valley. Each of these areas is unique and with small lots of single vineyard Syrahs and field blends of Syrah, Cabernet Sauvignon, Grenache, Tempranillo and Viognier, all of which are hand-picked, foot-stomped, fermented with naturally occurring yeasts and basket-pressed.



Hawaiian Ahi Tuna, Daikon Radish Salad

An amuse bouche of lightly seared Hawaiian premium Ahi Tuna served cold, garnished with a daikon radish & heirloom tomato salad, lemon vinaigrette dressing.
Rosé, Charles Smith Winery, Washington, 2017

Peekytoe Crab Cake, Quince Preserve

A petit crab cake accompanied with cucumber and jicama slaw, topped with a Quince preserve, cayenne & lemon-infused olive oil.
Chardonnay "Frenchman Hill", Sixto, Columbia Valley, Washington, 2015
Viognier, Art Den Hoed, Yakima Valley, Washington, 2017

D'Artagnan Coturnix Quail, Grenache Sun-dried Cherry Reduction

Char-grilled boneless breast of New York Quail filled with quail and cherry stuffing, over root vegetables with a Grenache cherry reduction and a baby watercress and cherry salad.

Grenache" The Boy" K Vintners, Columbia Valley, Washington, 2015
Syrah "Powerline", K Vintners, Walla Walla, Washington, 2015

Duck Agnolotti, Glace de Viande

Piedmontese ravioli, filled with roasted duck and root vegetables, finished with a red wine and root vegetable and duck brunoise glace de viande.
Sangiovese "Guido", K Vintners, Walla Walla, Washington, 2015
Tempranillo "El Jefe", K Vintners, Walla Walla, Washington, 2015

Roast Tenderloin of Veal, Hickory Smoked Woodland Wild Mushroom

Roast tenderloin of veal with an herb risotto, topped with hickory smoked woodland wild mushrooms, garnished with baby long carrots with a Pomeroy mustard glace de viande

Cab-Syrah "Creator", K Vintners, Walla Walla, Washington, 2015
Red "Gratitude" Olson Brothers Vineyards, B Leighton,
Yakima River Valley, Washington, 2015

Raspberry Frangipane Tart, Raspberry Sorbet

A fruit tart filled with an almond frangipane topped with pastry cream with seasonal raspberries, topped with an apricot glaze, raspberry sorbet, berry coulis.
Framboise, Pacific Rim Cellars, Washington State, NV

\$115 per person

Tax & Gratuity not included

Craft Cocktails

At Touché

Last year our "Barrel Aged" Craft Cocktails were a huge success, from The Vieux Carre to The Negroni to the Rusty Nail. We are always in search of new recipes and ideas. Below are recipes for our latest cocktail and a time-honored classic, each of which will be featured this spring:



Don Julio Goes to Scotland

- 1.5 oz Julio "Blanco" Tequila,
- 1.5 oz Mezcal Jovan "Illegal Mescal"
- .5 oz St. Germain "Elderflower Liqueur"
- .5 oz Ardbeg "10" Year Old Islay Single Malt Whiskey
- Fee Brothers Grapefruit Bitters.

Barrel Aged for 21 days.

Garnished with a lime twist.

Serve in a rocks glass with one large ice cube.

Dark as Night

- 2 oz Dusse VSOP Cognac
- .75 oz Barolo "Chinato", Marchesi di Barolo, Piedmont, Italy, NV
- .25 oz Nocino Walnut Liqueur
- Angostura Orange Bitters

Garnish with a twist of orange

Serve in a snifter with one large ice cube.

Retail Wine Sale

Did you know Chez Francois has a Retail Wine License and sells wine for retail at state minimum prices? For years we offered wine for retail only at our wine dinners and now we are expanding sales beyond wine dinners, although our wine dinners do offer a great opportunity to taste specific wines before you buy.

If you're looking for that hard to find wine, getting ready for a wedding or special event, or just need wine suggestions, give us a call and let us help you. On the westside of Cleveland, for instance, the big box stores and grocery stores seem to have squeezed out the smaller, but more knowledgeable independent wine stores, making it difficult or impossible to find reliable advice on selecting finer wines. We deal with nearly every distributor in the state of Ohio, so our resources are vast. Whether it is one bottle or a case of wine, no request is too big or small and we honor 10% case discounts on all wines.

Please give us a call or email us at matt@chezfrancois.com



Chez Cigar Club

DEAR CIGAR CLUB MEMBER,

Our annual "Smoker" will take place Monday, May 21, 2018. Please contact us if you are interested in joining. This is always a great excuse to get together with friends or business acquaintances to smoke great cigars, sip fine whiskey, dine on delicious cuisine, and discuss the upcoming sports year in Ohio.

This is a private party for Chez Cigar Club members only. If you are interested in attending this event, or becoming a member, please call us at

440-967-0630.

CHEZ FRANÇOIS

555 Main Street
Vermilion, Ohio 44089

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