

Touché Bistro Menu

Hors D'œuvres, (Cold)

Tomato & Olive Tapenade, \$10

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

Cheese Plate, \$20

A selection of cheeses, Pierre Robert, Brie, Point Reyes Blue, Chèvre frais herbe, Jeff's select Gouda garnished with Membrillo, dates, Spanish almonds, and crostini. **Chez François Shrimp Cocktail, \$25**

Shrimp cocktail served with an avocado, cucumber and red onion salad, cocktail sauce. Gulf of Mexico Yellowfin Tuna, Petit Arugula & Heirloom Tomato, \$25

A cold lightly peppered seared premium yellowfin tuna, heirloom tomato and petit arugula, tossed with a Calamansi vinaigrette dressing topped with Pecorino Romano cheese.

Pâté Maison, \$20

Chicken liver pâté with green peppercorns served with a hard-boiled egg, red onion, caper berries, mixed olives, cornichon pickle and crostini.

Jambon de Bayonne, \$25

Thin slices of French Prosciutto ham which has been cured in mineral-rich salt of Salies-de-Bearn resulting in a tender cured ham with deep nuanced flavors. Cured naturally in the warm wind of the Pyrenees Mountains. Served with baby arugula salad with extra virgin olive oil.

Mishima Ranch Wagyu Tartare, Sunny Side Up Quail Egg, \$25

Classic steak tartare of Wagyu beef, seasoned with Bermuda red onions, capers, cornichons, anchovies, fine herbs, egg and spices, topped with a sunny side up quail egg, gaufrettes chips.

<u>Soup</u>

French Onion Soup, Gratinée, \$12/\$7 cupFrench Onion soup with toasted crouton and Gruyère cheese.Lobster Bisque, en Croûte, \$15/\$7 cupRich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.Cream of Ohio Corn Soup, Corn Nut Crusted Sea Scallop, \$15A purée of seasonal Ohio corn drizzled with a roasted red pepper coulis,served with a seared George's Bank sea scallop, garnished with toasted corn nuts.

Hors D'œuvres, (Hot)

Artichaut à l'Alouette, \$15 (split + \$5)

California Artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

Escargots au Basilic, \$15

Snails served in the shell with a blend of sweet basil, garlic, shallots, and sweet butter.

Maine Lobster Raviolis, Truffle Butter Sauce, \$25 (split + 5)

Egg pasta raviolis filled with Maine lobster topped with broiled Scampies and served with a

truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.

Maine Scallop & Lobster Risotto, \$25

Seared sea scallop served with lobster risotto.

Crisfield Maryland Soft-Shell Crab, Basil Butter Sauce, \$25

Sautéed Maryland soft-shell crab dusted in flour with a basil butter sauce served over braised sea beans.

Maine Lobster Zucchini Blossoms, Traditional Hollandaise Sauce, \$30

Sautéed Erie County zucchini blossoms filled with a Maine Lobster stuffing topped with hollandaise sauce.

Seared Hudson Valley Foie Gras, Ohio Rhubarb Chutney, \$30

Hudson Valley Foie Gras with sweet potato mousseline, topped with a warm seasonal Ohio Rhubarb chutney, accompanied with Chardonnay "Late Harvest", Bouchaine, Carneros-Napa Valley, California, 2014

Flat Bread Pizza Du Jour, \$15

Seasonal flat bread du jour, Chef's choice.

Frites, \$8

French fries seasoned with Parmigiano-Reggiano cheese and fine herbs.

Frites Poutine, \$12

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

<u>Salad</u>

Chez François Seasonal Salad

Seasonal Erie County greens from the Chef's Garden tossed with a creamy Dijon basil vinaigrette dressing, topped with fried taro root, garnished with a seasonal tomato.

\$7/Grand \$14

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$2

Burrata Con Panna, Heirloom Tomatoes & Arugula, Balsamic Vinaigrette, \$20

Handcrafted fresh mozzarella filled with a light creamy filling of panna di latte, (Italian Cream). With heirloom tomatoes, arugula, and balsamic vinaigrette.

<u>Fish Plates</u>

Miso Marinated Chilean Sea Bass Filet, Mirin & Calamansi Vinaigrette

Seared sea bass filet served over braised baby bok choy and fingerling potatoes finished with a Mirin

(a subtly sweet Japanese rice wine), Miso (a traditional <u>Japanese soybean seasoning</u>) and Calamansi

(a citrus fruit similar to lemon and limes found in the Philippines) olive oil, and a hint of julienne jalapeno peppers.

\$45

Char-Grilled Öra King Salmon Filet, Washington State Morel Mushrooms & Truffle Butter Sauce

New Zealand king salmon filet served over braised baby bok choy

topped with Morel mushrooms and truffle butter sauce.

\$45

Crisfield Maryland Soft-Shell Crabs, Basil Butter Sauce

Sautéed Maryland soft-shell crabs dusted in flour with a basil butter sauce served over braised sea beans. Soft-shell crabs are known for their delicate sweet flavor. They come from the Crisfield Maryland area which is on the eastern shore where the Chesapeake and Delaware Bays are located.

\$52

Maine Lobster Raviolis, Truffle Butter Sauce

Egg pasta raviolis filled with Maine lobster topped with broiled Scampies and served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.

\$42

Assiette de Coquillage au Basilic

A medley of shellfish including, cold-water shrimp, Maine sea-scallops, Prince Edward Island mussels, Middle Neck clams and Scampies served over saffron tagliatelle with mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil infused olive oil.

\$42

<u>Meat Plates</u>

Strozzapreti Pasta, Lamb Meatballs & Italian Sausage, \$30 Fresh cavatelli from Puglia Italy, served with lamb meatballs & Italian sausage with Jack Rassie's marinara sauce.

Chez François Herb Meatloaf, Brown Sauce, \$30

Baked meatloaf with pork, veal and ground chuck flavored with herbs and spices served

over mousseline potatoes, topped with a rich brown sauce, seasonal vegetables.

Braised Ohio Proud Short Rib, Moroccan Barbeque, \$35

Braised Ohio Proud short ribs served in Moroccan barbeque sauce,

with stewed sweet potatoes, seasonal vegetable and fried sweet potato curls.

Char-Grilled Filet Mignon, Morel Wild Mushroom Sauce, \$40

Center-cut filet mignon, grilled, served over herb risotto topped with

a seasonal morel wild mushroom sauce, seasonal vegetable.

<u>Desserts</u>

Cherries François

California cherries marinated in a Ruby port sauce seasoned with cinnamon, cloves and whole star anise served over an almond cookie with French Madagascar Vanilla Bean ice cream. **Chocolate Mousse**

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

Madagascar French Vanilla Bean Pecan Ball & Luxardo Cherries

French vanilla bean ice cream with pecans topped with chocolate sauce

and marinated Luxardo cherries.

Crème Brûlé & Fruits

A baked egg and vanilla custard topped with caramelized sugar and seasonal berries.

Fruit Sorbet

Freshly made raspberry and passion fruit sorbet served over an almond tuile.

All Desserts Priced at \$12

Please be advised that raw or uncooked beef, seafood and eggs may be present in our dishes.