



## Salad

### **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.

## Fish Plates

### **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 [Japanese soybean seasoning](#)) 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 Ōra 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**

## Meat Plates

### **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.

## Desserts

### **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.**