



## **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.*

#### **Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Malossol Osetra Caviar, \$25**

*Smoked salmon timbale filled with Peekytoe crab, garnished with Crème Fraîche and Malossol Osetra caviar, citrus vinaigrette.*

#### **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.*

### **Soup**

#### **French Onion Soup, Gratinée, \$12/\$7 cup**

*French onion soup with toasted crouton and Gruyère cheese.*

#### **Lobster Bisque, en Croûte, \$15/\$7 cup**

*Rich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.*

#### **Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds, \$15/\$7cup**

*A baby pie pumpkin filled with puréed pumpkin soup, with Vermont Crème Fraîche, topped with toasted Austrian pumpkin seeds, Austrian pumpkin seed oil and grated nutmeg.*

### **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 scallops served with lobster risotto.*

#### **Seared Hudson Valley Foie Gras, Golden Delicious Apple Chutney, \$30**

*Hudson Valley Foie Gras with butternut squash, topped with a warm seasonal Ohio apple and raisin chutney, accompanied with accompanied with Sauternes, La Fleur Renaissance, Bordeaux, France, 2016*

#### **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.*

## Salad

### **Chez François Seasonal Spinach Salad**

Erie county spinach salad tossed with champagne vinaigrette dressing with applewood smoked bacon, Bermuda red onions, hard-boiled eggs, and 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, Seasonal Wild Mushrooms & Truffle Butter Sauce**

New Zealand king salmon filet served over braised baby bok choy topped with seasonal mushrooms, (Chanterelles, Hen of the Woods, French Horn & Beech) mushrooms with truffle butter sauce.

**\$45**

### **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 Rassic'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, Wild Mushroom Sauce, \$40**

Center-cut filet mignon, grilled, served over herb risotto topped with a seasonal 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.**