

**Chez François Presents a Washington State Wine Dinner**  
featuring the wines of J. Bookwalter Winery with Proprietor John Bookwalter

**Thursday, May 27, 2021 • 6:30 p.m.**

**Cream of English Pea Soup, Montrachet Goat Cheese**

A bowl of puréed English pea soup served with a dollop of Montrachet Goat Cheese topped with preserved lemon zest English pea mélange.

*Second Addition "White Blend", Columbia Valley, 2017*

**Agnolotti, Root Vegetable Brunoise & Fine Herb Plugrá Butter Sauce**

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

*Red "Notebook", Bookwalter Winery, Columbia Valley, NV 15*

*Readers Merlot, Bookwalter Winery, Columbia Valley, 2018*

**D'Artagnan Coturnix Quail, Marionberry**

Char-grilled boneless breast of Hudson Valley Quail filled with quail and marionberry stuffing, with root vegetables, topped with a marionberry reduction and a baby watercress salad.

*Red "Suspense/Conner Lee Vineyard", Bookwalter Winery, Columbia Valley, 2018*

*Red "Conflict/Conner Lee Vineyard", Bookwalter Winery, Columbia Valley, 2017*

*Red "Protagonist/Dionysus Vineyard", Bookwalter Winery, Columbia Valley, 2017*

**Wild Boar, Black Mission Fig & Orange Zest Syrah Reduction, Boar Crackling**

Slowly roasted Loin of wild boar, chestnut puree, shallots, black mission figs, sauced with a black mission fig and orange red wine reduction, finished with boar crackling.

*Readers Cabernet Sauvignon, Bookwalter Winery, Columbia Valley, 2019*

*Cabernet Sauvignon "Volume 7/ Dionysus Vnyd", J. Bookwalter, Columbia Valley, 2016*

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

Braised short ribs served in its natural juices with red wine and Pancetta bacon, stewed lentils and aromatic spices with a jardinière of braised, shallots, fennel and carrots.

*GSM, J. Bookwalter, Columbia Valley, 2019*

*Syrah, J. Bookwalter, Columbia Valley, 2016*

**Roast Tenderloin of Veal, Hickory Smoked Woodland Wild Mushroom**

Roast tenderloin of veal, served 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 Vnyds, B Leighton, Yakima, Washington 2015*

**Raspberry Frangipane Tart, Raspberry Sorbert**

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*

**\$135/Per Guest**

**Tax & Gratuity not included.**

**Chez François Restaurant • 555 Main Street • Vermilion, Ohio 44089 • (440) 967-0630**