

CHEZ FRANÇOIS

"The French Restaurant in Vermilion"

Amuse-Bouche

An amuse bouche, a seasonal tasting from the kitchen.

Hors D'œuvres

Cold

Gulf of Mexico Yellowfin Tuna, Garbanzo Beans & Heirloom Tomato Salad, \$25

A cold lightly peppered seared premium yellowfin tuna, garbanzo beans and heirloom tomato salad, tossed with a Calamansi vinaigrette dressing, garnished with Pecorino Romano cheese.

Cocktail de Crevettes, \$25

Gulf of Mexico Shrimp served chilled, with an avocado, cucumber and red onion salad, cocktail sauce.

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.

Warm

Soupe à L'Oignon Gratinée, \$12

French onion soup with toasted crouton and Gruyère cheese.

Homard Bisque en Croûte, \$15

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

Cream of Seasonal Wild Mushroom Soup, Duck Confit, \$15

A timbale of brunoise of seasonal wild mushrooms seasoned with fine herbs, topped with duck confit, finished with a wild mushroom purée.

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

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

Escargots au Basilic, \$20

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

Raviolis de Homard à la Sauce au Beurre de Truffe, \$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.

Oyster Rockefeller, Hollandaise Sauce, \$25

Maine Oyster stuffed with spinach and Galliano stuffing topped with Gruyère cheese, hollandaise sauce and applewood smoked bacon.

Coquilles Saint Jacques à la Parisienne, \$30

Maine Sea Scallops and mushrooms, sautéed, served in a fish velouté sauce with garlic, shallots, Dry Sack Sherry, and Parmigiano-Reggiano cheese, served in a natural sea scallop shell with duchess potatoes.

Char-Grilled Farm-Raised "Coturnix" Quail, Morel Mushroom Sauce, \$30

A boneless "Coturnix" Quail filled with a quail stuffing, served over a sweet potato mousseline finished with a quail reduction and seasonal morel mushroom sauce.

Seared Hudson Valley Foie Gras, Rhubarb & Golden Raisin Chutney, \$30

Hudson Valley Foie Gras served over sweet potato mousseline, topped with warm rhubarb and golden raisin chutney. Served with Sauternes, Château de Rolland, Bordeaux, France, 2011

Salade

Chez François Seasonal Salad

Seasonal Erie County greens from the Chef's Garden.

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$2

Entrées

Seared Pacifico Striped Bass, Preserved Meyer Lemon Verjus Butter Sauce

Northern Baja California Striped Bass served over caramelized fennel and roasted fingerling potatoes, finished with a Plugrá Meyer lemon butter sauce, topped with Hawaiian pickled hearts of palm and preserved lemon.

\$55

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.

\$55

Chez François Homard Thermidor

Maine lobster filled with mushrooms, Maine scallops, lobster, and lobster cream sauce, served in its natural shell.

\$75, add a Filet \$35

Raviolis de Homard à la Sauce au Beurre de Truffe

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

\$50

Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande

A lightly peppered Maple Leaf duck breast served over a hazelnut sweet potato mousseline, topped with Montrachet goat cheese and sauced with a cherry duck glace de viande.

\$48

Escalope de Veau aux Castle, Truffe

Sautéed lightly breaded scaloppini of Provenimi veal topped with seasonal mushrooms, Prosciutto de Parma ham, and Gruyère cheese, with a Cabernet Sauvignon wine sauce, garnished with seasonal truffles.

\$50

Filet de Bœuf Naturel, Glace de Viande

Center-cut filet mignon, grille, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables, finished with a veal glace de viande.

\$48

Add a topping of Aged English Stilton Bleu Cheese, Duck Confit, or Seasonal Wild Mushrooms. Supplementary Charge (+\$8)

Add Seared Hudson Valley Foie Gras; Supplementary Charge (+\$20)

Carré d'Agneau à la Provençale

Roasted Australian rack of lamb, topped with tomato tapenade and fine herb crust, roasted tomatoes and golden raisin & lamb glace de viande.

\$55

Filet de Boeuf Wellington à la Périgourdine

Center-cut filet mignon, grille, wrapped in puff pastry with seared Hudson Valley Foie Gras, mushroom duxelle and black truffles with sauce Périgoureux.

\$58

Please be advised that raw or uncooked beef, seafood, and eggs may be present in our dishes. Consult your server for more information.