

CHEZ FRANÇOIS

“The French Restaurant in Vermilion”

Établi en 1987

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, \$28

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, \$28

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, \$14

French onion soup with toasted crouton and Gruyère cheese.

Homard Bisque en Croûte, \$20

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

Cream of Seasonal English Pea Soup, Morel Mushrooms & Quail Egg, \$16

A timbale of brunoise of seasonal morel and wild mushrooms seasoned with fine herbs, topped with a sunny side up quail egg, finished with an English pea purée.

Artichaut à l'Alouette, \$18, (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, \$22

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.

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

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

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

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

Coquilles Saint Jacques à la Parisienne, \$32

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, \$32

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, \$35

Hudson Valley Foie Gras served over sweet potato mousseline, served with warm rhubarb and golden raisin chutney and Sauternes, Château La Fluer Renaissance, Bordeaux, France, 2016

Salade

Chez François Seasonal Salad

Seasonal Erie County greens from the Chef's Garden.

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3

Entrées

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.

\$58

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.

\$58

Crisfield Maryland Soft-Shell Crabs, Basil Butter Sauce

Sautéed Maryland soft-shell crabs dusted in flour with a basil butter sauce, served over 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.

\$65

Chez François Homard Thermidor

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

\$85, add a Filet \$35

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 tagliatelle noodles with mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil infused olive oil.

\$55

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.

\$55

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.

\$50

Escalope de Veau aux Oscar, Béarnaise

Sautéed lightly breaded cutlet of Provimi veal topped with Maine Peekytoe Crabmeat, and Louisiana shrimp, seasonal vegetables, and Béarnaise sauce.

\$55

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.

\$55

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.

\$60

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 Périgueux.

\$65

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

Consult your server for more information.

Chef D'Amico's Prix Fixe Menu
Six-Course Menu • \$135 Per Person
Wine Pairing • \$60 Per Person 3oz per course

First Course

A seasonal tasting from the kitchen.

Second Course

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

Chilled Yellowfin tuna, garbanzo beans and heirloom tomato salad, Calamansi vinaigrette, Pecorino Romano cheese.

Rosado "Montecastrillo", Finca Torremilanos, Ribera del Duero, Spain, 2019

Third Course

Cream of Seasonal English Pea Cappuccino

Purée of English pea soup, topped with morel mushrooms.

Bourgogne Rouge "VieillesVignes", Maison Roche de Bellene, Burgundy, France, 2018

A Crisfield Maryland Soft-Shell Crab, Basil Butter Sauce

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

Sancerre "Les MontsDamnes", Pierre Martin, Loire Valley, France, 2019

Mishima Ranch Wagyu Tartare, Sunny Side Up Quail Egg

Wagyu Beef – Tartare Style, Sunnyside-Up Quail Egg, Gaufrettes Chips

Garnacha "Vina Viejas", Es Lo Que Hey, Calatayud, Spain, 2019

Fourth Course

Mushroom Risotto

Herb Risotto, Parmigiano-Reggiano, Wild Mushrooms.

Toscana Rosso "Zingari", Petra, Tuscany, Italy, 2017

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

A boneless "Coturnix" Quail, quail stuffing, sweet potato mousseline, morel mushroom sauce.

Malbec "Serie Q", Zuccardi, Valle De Uco • Mendoza, Argentina, 2017

Maine Lobster Zucchini Blossom, Traditional Hollandaise Sauce

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

Etna Bianco "Le Sabbie Dell", Firriato, Mt. Etna•Sicily, Italy, 2019

Fifth Course

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

Miso and Calamansi olive oil, and a hint of julienne jalapeno peppers.

Cassis "Blanc", Domaine du Bagnol, Cassis, France, 2019

Tournedo of Beef, Morel Mushroom Glace de Viande

Grilled tournedo of beef, herb risotto, morel mushroom glace de viande.

Croix Mouton "Bordeaux Supérieur", Jean-Phillipe Janoueix, Bordeaux, France, 2016

Roasted Australian Lamb Chop Provençale, Glace de Viande

Roasted Tomato, Fine Herbs, Lamb Demi-Glaze.

Coudoulet de Beaucastel "Côtes du Rhône", Southern Rhône Valley, France, 2018

Sixth Course

Dessert du Jour

Choose a dessert from our dessert menu.

or

Plateau de Fromages for two Montrachet Goat, St. Angel, English Stilton and Époisses,
dates, Membrillo (quince paste) and almond/fig cake.

Pedro Ximénez "Solera 1927," Bodegas Alvear, Jerez, Spain

The Wines

Rosado "Montecastrillo", Finca Torremilanos, Ribera del Duero, Spain, 2019

100% **Tempranillo** from the estate's younger vines. A deeper rosé showing some characteristics of a light red. The rocky terrain of the river valley expresses itself in a pebble stone minerality that plays well with the wine's macerated raspberry and rosehip notes.

\$12/Glass, \$60/Bottle

Bourgogne Rouge "Vieilles Vignes", Maison Roche de Bellene, Burgundy, France, 2018

This old vine **Pinot Noir** has a lively bouquet dominated by red cherry fruit, with support from a chorus of raspberry notes, and a lovely, crunchy, fruit texture on the palate.

\$13/Glass, \$65/Bottle

Sancerre "Les Monts Damnes", Pierre Martin, Loire Valley, France, 2019

Aromas of white peach and pear all mixed with the delicate addition of white flowers and blossom. The palate is rich, with a creamy, rounded mouth feel it is well-balanced with a palate of a nice minerality and stone fruit flavors. 100% Sauvignon Blanc.

\$15/Glass, \$75/Bottle

Garnacha "Vina Viejas", Es Lo Que Hey, Calatayud, Spain, 2019

Vivid ruby-red. Expressive cherry, boysenberry, licorice and white pepper aromas take on a floral nuance as the wine opens. Densely packed and lively in the mouth, offering concentrated red and blue fruit flavors sweetened by a subtle vanilla nuance. Smooth tannins frame a long finish.

\$15/Glass, \$75/Bottle

Toscana Rosso "Zingari", Petra, Tuscany, Italy, 2017

Outer quote mark A delicious red that shows red plums, brambleberries, undergrowth, cedar and freshly cut herbs. Medium to full body, delightful, juicy tannins and a tangy, medium-long finish. A blend with equal measures of **Merlot, Sangiovese, Syrah and Petit Verdot**.

\$12/Glass, \$60/Bottle

Malbec "Serie Q", Zuccardi, Valle De Uco · Mendoza, Argentina, 2017

A robust red, with dark plum, dried cherry and wild herb flavors that are filled with muscular tannins. Intense dark chocolate notes linger on the racy finish.

\$15/Glass, \$75/Bottle

Etna Bianco "Le Sabbie Dell", Firriato, Mt. Etna · Sicily, Italy, 2019

A blend of **Carricante and Catarratto**, with aromas of citrus, wild herb and green melon. Fresh and elegant with Bartlett pear, white peach and Meyer Lemon notes. It closes on notes of white almond and a hint of saline

\$12/Glass, \$60/Bottle

Cassis "Blanc", Domaine du Bagnol, Cassis, France, 2019

A blend of **Marsanne, Clairette and Ugni Blanc** that creates a sublime medium bodied and crisp wine, with hints of stone and tropical fruits, and a nice mineral edge. A harmonious wine.

\$15/Glass, \$75/Bottle

Croix Mouton "Bordeaux Supérieur", Jean-Phillipe Janoueix, Bordeaux, France, 2016

Aromas of crushed violet petals infusing the ripe black cherry and cassis fruit.

The palate is medium bodied with black fruit, crème de cassis, chocolate, spice and new leather inform the juicy finish in this tasty, succulent red wine.

A blend of **Merlot and Cabernet Franc**.

\$13/Glass, \$65/Bottle

Coudoulet de Beaucastel "Côtes du Rhône", Southern Rhône Valley, France, 2017

The 2017 Coudoulet De Beaucastel is a textbook example of this cuvée complex garrigue, ground pepper, and earthy dark fruits all flow to a medium to full-bodied wine that has a polished, elegant texture as well as the sunny, Provençal style of the vintage.

\$15/Glass, \$75/Bottle

Pedro Ximénez "Solera 1927," Bodegas Alvear, Jerez, Spain

Boasts a dark amber color as well as an extraordinary nose of creme brulee, liquefied nuts, marmalade, and maple syrup. Huge and viscous, yet neither cloyingly sweet nor heavy.

Les Entremets

Gâteau Chocolat Moulleux, Crème Glacée

Warm chocolate cake with Madagascar French Vanilla bean ice cream, caramel sauce, seasonal berries, and mint.

Porto "LBV", Quinto do Crasto, Douro Valley, Portugal, 2012

Excellent aroma intensity and concentration, with fresh wild berry fruit notes and delicate hints of chocolate.

\$12/2.5oz. Glass

Fromage de Meyer Lemon

A Meyer lemon cheesecake served with a graham cracker crust topped with a Chantilly cream icing, finished with a berry coulis, garnished with seasonal berries.

Limoncello, François

Our house made Limoncello made with fresh squeezed lemons, sugar, and Tito's Vodka.

\$9/2.5oz. Glass

Cerises François

Cherries François, Madagascar French Vanilla Bean Ice Cream Spiced cherries in a Port wine sauce, served over an almond cookie with French vanilla bean ice cream.

Vi de Visciola "Cherry" Fortified Wine, Vignamato, Marché, Italy, NV

Fresh wild cherry aromas and flavors, sweet but offers great acidity. Well-balanced with a great finish.

\$12/2.5 Glass

Chocolate Mousse Torte, Berry Coulis

A white génoise cake filled with chocolate mousse, topped with chocolate ganache icing, berry coulis.

Maury, Domaine Pouderoux, Maury, France, 2014

Layers of blackberry, plum and cherry aromas, chewing tobacco and bay leaf alongside a hint of vanilla bean. The palate is rich and dense, with a texture like crushed satin. A Grenache based vin doux natural sweet wine.

\$12/2.5 Glass

Crème Moulée au Caramel

An egg custard topped with caramel sauce and fresh seasonal berries.

Lustau "East India Solera", Jerez, Spain, NV

A blend of Oloroso and Pedro Ximénez raised separately and then blended to age for three years in solera.

The result puts the sweetness of the PX in front, with flavors of plum jam and tobacco.

\$10/2.5oz. Glass

Mousse au Chocolat Belgique

A rich Belgium chocolate mousse, topped with Chantilly cream, chocolate straw and mint.

Tawny Port, Graham's, Douro Valley, Portugal, NV

A smooth but concentrated tawny port with raisin and orange peel flavors with hints of walnuts.

\$10/2.5oz. Glass, \$55/Bottle

Framboises Flambées Romanoff

French Vanilla bean ice cream, chocolate chips and meringue, flamed with brandy and marinated Raspberries.

Framboise "Raspberry", Mathilde, Alsace, France, NV

Beautiful red raspberries flavors, sourced from three distinct raspberries from Alsace, France.

\$9/2.5oz. Glass

Bananes Foster

Bananas, sautéed in a brown sugar, sweet butter, banana liqueur sauce, French Vanilla bean ice cream on a Génoise cake.

Moscatel "Selección Especial N°1", Jorge Ordoñez, Málaga, Spain, 2016

Fresh and intense with a mixture of sensations of freshly peeled apple, orange peel, pollen, and herbs.

Concentrated and refreshing with great length. 100% Muscat Alexandria **\$12/2.5 Glass, \$60/Half Bottle**

Fruit Sorbet

Freshly made Raspberry and Passion fruit sorbet, sauced with a Passion fruit and Raspberry coulis.

Riesling "Late Harvest", Cloudy Bay, Marlborough, New Zealand, 2008

Offers intense honeyed-apricot and lemon marmalade notes, musk, pineapple paste and orange blossom. Viscous and sweet, with abundant concentration and very crisp acid to balance, it finishes long with some layered flavors.

\$12/2.5oz. Glass, \$60/Half Bottle

Plateau de Fromages

A selection of imported cheeses, Montrachet goat, St. Angel, English Stilton and Époisses, garnished with dates, Membrillo (quince paste), almond/fig cake.

Supplemental \$20

Pedro Ximénez "Solera 2015", Bodegas Alvear, Jerez, Spain,

Knock-out stuff. It exhibits oily sweetness buttressed by considerable acidity as well as roasted nut flavors intermixed with caramelized tropical fruits.

We make all desserts on premise, including specialized cakes and desserts.

Desserts are \$15 and are served with a complimentary 1oz. taste of the above-mentioned dessert wines.

Lively Coffee Drinks

Coffee

A blend of single plantation Central American and Colombian Arabica coffee.

\$3.75

A "French Press" Coffee

A two cup "French Press" with freshly roasted, single plantation, Arabica coffee.

\$4.75

Espresso

A finely ground, dark roasted blend of Arabica and Robusta coffee.

\$3.50

Cappuccino

A combination of espresso and steamed milk topped with cocoa.

\$4.75

Tokyo Coffee

Espresso served over iced Fever Tree Tonic Water. A refreshing iced coffee!

\$5.50

Vietnamese Coffee

Espresso blended with condensed milk and served over ice. Sweet, rich and delicious.

\$4.50

Beirut Coffee

A blend of hot water, Orange Blossom Water of Lebanon and fresh lemon.

\$3

Cappuccino François

A combination of espresso, steamed milk, and Liquor 43 vanilla & Godiva chocolate Liqueurs.

\$12

Irish Coffee François

Arabica coffee with Jameson's Irish Whiskey, Cointreau, Kahlua and whipped cream.

\$12

Cambridge Coffee

Arabica coffee with Baileys Irish Cream, Frangelico and whipped cream.

\$12

Billy Bob Coffee

Arabica coffee with Godiva chocolate liqueur, Baileys Irish Cream and whipped cream.

\$12

Vanilla Chai Tea & Amaretto

An exotic and sweet vanilla Chai tea with Luxardo Amaretto Liqueur and whipped cream.

\$12

Mighty Leaf Tea \$4.75

Emperor's Breakfast Organic

*Rich, malty, a "dawn to dusk" awakening of the finest grade organic black tea leaves.
(black tea with caffeine)*

Earl Grey Crème

High-grown Ceylon and China black teas are combined with the smoky orange notes of Bergamot fruit, making an elegant and full-flavored cup. (black tea with caffeine)

Blood Orange Rooibos

*Organic South African rooibos infusion with tart blood orange, vanilla, and honey notes.
(herbal tisane with no caffeine)*

Chamomile Yuzu

*Herbal tea with orange peel, lemongrass, lemon myrtle and yuzu.
(herbal tisane with no caffeine)*

Verbena Mint Organic

*Soft citrus notes of verbena leaves balanced with a beautiful hint of mint.
(herbal tisane with no caffeine)*

African Amber Organic

*African Rooibos leaves, an herb rich in antioxidant with lush fruity notes.
(herbal tisane with no caffeine)*