



CHEZ FRANÇOIS Restaurant

Fall 2013

Volume 26 Issue 3

555 Main Street, Vermilion, Ohio 44089 • www.Chezfrancois.com • A publication for friends and guests of Chez François.

Dear Friend of Chez François,

I was struggling in mid-July with the theme for the upcoming Fall Newsletter, but I knew it would come to me in one form or another. As I spoke with a young couple who was dining with us for the first time, it happened. The young lady said that so far her experience at Chez Francois was **Genuine**...there it was on a hot July night.

There are many words to describe Genuine and I would like to believe Chez Francois reflects many of these adjectives. Above all, we run an **honest** business, as one must to remain in business for the long term. You cannot cheat or short change patrons, and if anything, **going the extra mile** for our patrons has been our philosophy since day one.

“Think not you are being cheated if you deliver more than the silver you receive. For there is a pendulum to all life and the sweat you deliver, if not rewarded today, will swing back tomorrow, tenfold. The mediocre never goes another mile, for why should he cheat himself, he thinks. To go another mile is a privilege you must appropriate by your own initiative. You cannot, you must not avoid it. Neglect it; do only as little as the others, and the responsibility of failure is yours alone.”

Genuine is also **authentic** and **pure**. We search the world for pure ingredients whether it is Truffles from Italy or France, or Vanilla Beans from Madagascar, Hearts of palm from Hawaii or Alaskan King Salmon or Hudson Valley Foi Gras. We select wines (for our wine list) that are authentic to a specific region or country, that characterize the best that wine region has to offer.

We choose persons to work for us who are **honest**, **sincere** and **earnest** and we avoid “posers” that think they know it all, because in the end nobody knows it all. Every day we learn something new, we never stop expanding our knowledge of cuisine, wine, beverages or service because we can always be better.

Bon Appétit,

Matthew Mars/Proprietor

John D'Amico/Executive Chef • Proprietor



Hours of Business

Tuesday, Wednesday & Thursday
5:00-9:00 PM

Friday & Saturday
5:00-10:00 PM

Sunday
4:00-8:00 PM

Closed Mondays
Closed Sundays
November-December
(private parties available)



Join our Facebook page for the latest weekly events and specials.
www.facebook.com/chezfrancoisrestaurant

Places to Stay

The Gilchrist House B&B
(440) 967-1237

Captain Montague's B&B
(419) 433-4756
www.captainmontagues.com

Holiday Inn Express
(440) 967-8770

Sawmill Creek
(419) 433-3800
www.sawmillcreek.com

Lake Breeze Inn
(866) 870-1498

5 Corners B&B
(440) 984-3084
5cornersbnb.com

Cottages
at the Water's Edge
(440) 967-9480

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State of Mind

The Good Life. A Good Life. Living Good. Good Living. Simple words. Each combination of these words means something a little different, but each one defines an approach to how we go through every day. And, those two concepts—living and goodness—have guided us at Chez Francois since we founded the restaurant in 1987.

These days The Good Life is getting a bad rap. Some people believe it's just about rich folks spending money while Rome burns. That bears no resemblance to what we believe. Let's look at each phrase.

A personal tagline—they lived a good life—is maybe one of the best things you can say about a person. It can mean many things but there are some indisputable elements to it: giving to others through charity and good works, supporting friends and family through both easy and hard times, expecting and producing the best in yourself and in return getting that from others.

Living good is, by definition, more personal. But we all know what it means...eating right, exercising and spending time with friends and family. Enjoying every day, or least finding something in every day to enjoy. You can't really argue that good living means anything different, but maybe it's just easier for others to make that judgment from the outside....we all know when we see someone who enjoys good living.

That brings us back to The Good Life, the cornerstone of what has made Chez Francois what it is today, a guidepost for anyone who wants to understand the real pleasures that exist in the world. From French and Italian truffles to Hudson Valley Foie Gras, fresh caught Alaskan King Salmon or Gulf Coast Hog Snapper to an icy cold bottle of rosé wine on the Riverfront Café or a vintage bottle of Champagne, Bordeaux and Burgundy for a special occasion. Perhaps in the end, it's a grilled Pannini sandwich, french fries and a craft beer at Touché that sets the mood.

It's not the trappings around the moment but rather the state of mind you bring to the moment that truly defines the good life.

We know it is not about a fancy car, or an expensive bottle of wine or a luxurious vacation. Yes, those things can be deeply pleasurable, but so can a drive down a back country road in a rattletrap car, or the beach at sunset, a BBQ dive off a big Interstate highway somewhere in rural America or a week at a thatched-roof hut on a deserted beach in the Caribbean.

Hors d'oeuvres

- Soupe a L'Oignon Gratinée.....\$9.95**
French onion soup with toasted crouton and Gruyère cheese.
- Homard Bisque, en Croûte.....\$11.95**
Rich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.
- Artichaut à l'Alouette.....\$10.95**
California artichoke hearts, sautéed, stuffed with alouette cheese, lightly-breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.
- Escargot Basilic.....\$13.95**
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.
- Homard et Saint André en Croûte.....\$13.95**
Maine lobster and Saint André cheese, wrapped in puff pastry, baked and served with a black currant sauce.
- Coquilles Saint Jacques à la Parisienne.....\$13.95**
Maine sea scallops, sautéed, served in a fish veloute sauce, with mushrooms, seasoned with garlic, shallots, Dry Sack Sherry, and Parmigiano-Reggiano cheese. Served in a natural sea shell with duchess potatoes.
- Shrimp Martini.....\$14.95**
Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.
- Carpaccio de Filet de Boeuf aux Champignons Sauvage.....\$14.95**
Carpaccio of "Prime" beef tenderloin, topped with aged balsamic vinegar, Alba white truffle oil, shaved Parmigiano-Reggiano cheese, cracked black peppercorn and sautéed wild mushrooms.
- Truite Fumée, Cécile.....\$10.95**
Natural applewood-smoked Rainbow Trout served with marinated asparagus and a chive-infused olive oil.
- Pâté Maison.....\$10.95**
Chicken liver pâté with green peppercorns, hard boiled egg, red onion, caperberries, calamata olives, cornichons and crackers.

Entrees

- Dover Sole, à la Véronique.....\$44.95**
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.
- Saumon au Raifort, Maitre d'hôtel.....\$34.95**
Seared filet of Atlantic Salmon topped with fresh horseradish crust and an herb butter sauce.
- Assiette de Coquillage au Basilic.....\$36.95**
A medley of shellfish including, cold-water shrimp, Maine sea-scallops, Prince Edward Island mussels, Neck clams and escargot served over spinach fettuccini with mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil infused olive oil.
- Escalope de Veau aux Fruits de Mer.....\$34.95**
Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, cold water shrimp, Maine sea scallop and asparagus spears, topped with a Normandy wine sauce with fresh dill.
- Ris de Veau Grenobloise.....\$34.95**
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.
- Suprême de Volaille aux Noisettes et aux Crustacés.....\$34.95**
A roasted French breast of free-range chicken, with cold water shrimp, Maine lobster, and a hazelnut sweet potato mousseline cake, sauced with an apple and mushroom Frangelico cream sauce.
- Roasted Maple Leaf Farm Duck Breast, Cherry Glace de Viande.....\$36.95**
A lightly-peppered duck breast served over a hazelnut sweet potato mousseline cake, topped with Montrachet goat cheese and sauced with a Frangelico and cherry duck glace de viande.
- Carré d'Agneau à la Provençale.....\$41.95**
Roasted Australian rack of lamb, topped with a roasted tomato-herb crust, summer beans, braised cipollini onions, eggplant, garlic, and olive sauce au natural.
- Filet de Boeuf au Stilton.....\$40.95**
Center-cut filet mignon, grilled, topped with aged English Stilton cheese, garnished with a cheese crisp and baked polenta, served with a Ruby Port wine sauce.
- Filet de Boeuf Wellington à la Périgourdine.....\$41.95**
Center-cut filet mignon, grilled, wrapped in puff pastry with Hudson Valley foie gras, mushroom duxelles and black truffles with sauce Perigueux.

Chef John D'Amico's Signature Dinner

Our Signature Dinner is available every day. This menu does not need total table participation and offers diners the opportunity to experience a multi-course dinner. The menu changes bi-monthly. It features the most seasonally fresh food items available in the marketplace, and Chef John D'Amico's latest creations. The menu can also be paired with wine, to create your own small wine dinner. This is a great way to entertain business associates or a great excuse to get together with friends.

In October when clam bake season arrives, fresh lobster, clams, mussels and scallops appear on this menu. In November, as the squash season starts to peak, multiple varieties of squash and root vegetables from the Chef's Garden in Milan, Ohio take center stage along with farm-raised gamebirds. As the holiday season arrives, white and black truffles become the focus through the end of the season. A sample menu is shown on the right:



Erie County Pumpkin Cappuccino

A purée of pumpkin topped with steamed cream, pumpkin seed oil and toasted pumpkin seeds.

Duck & Ohio Squash Raviolis

Raviolis stuffed with duck confit and Ohio sweet dumpling squash, topped with a duck and jardinière vegetable broth.

Alaskan Halibut, Bouillabaise

Sauteed filet of halibut with a lobster crust served on a bed of fennel and leeks with a tomato saffron broth and garnished with little neck clams and Prince Edward Island mussels.

Passion Fruit Sorbet

Tenderloin of Veal & Sweet Dumpling Squash

Tenderloin of veal, char-grilled, served with a sweet dumpling squash filled with herb risotto sauced with woodland wild mushrooms.

Fromage du Jour, Seasonal Berries

Imported Artisan French cheeses with honey-roasted nuts, and berries.

**Supplemental Charge \$10.95*

Poached Ohio Bartlett Pear, Black Walnut Ice Cream

Pear poached in port wine, flavored with cloves, nutmeg and cinnamon. Served with a honey roasted black walnut ice cream, sauced with a port wine glaze.

*\$65.⁹⁵ per person
Tax & Gratuity not included*

Touché Specials

A sample of what you will find on our extensive menu.

Seasonal Sup du Jour - \$10.95

Seasonal soups featuring Wild Mushrooms, Ohio Sweet Corn, Butternut Squash and Pumpkin.

Lobster Bisque, Fleuron - \$11.95

A bowl of rich lobster bisque flavored with Dry Sack Sherry, tarragon and topped with a fleuron.

Soupe à L'Oignon Gratinée - \$9.95

A terrine of French onion soup with a toasted crouton topped with Gruyère cheese

Chez François Seasonal Salad - \$10.95

Salads of the season featuring Ohio seasonal mixed field greens, spinach and heirloom tomatoes

Tapenade Provençale - \$8.95

Roasted tomato and olive tapenade, drizzled with extra virgin olive oil and served with crostini.

Fromage du Jour - \$12.95

Imported French and domestic cheeses served with seasonal chutney and crostini.

Artichaut à l'Alouette - \$10.95

California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

Assiette de Charcuterie Plate - \$14.95

Country pâté of pork and veal, chicken liver pâté, Prosciutto de Parma ham and Saucisson served with marinated vegetables, crostini and Dijon mustard.

Shrimp & Spinach Fettuccini, Herb Butter Sauce - \$12.95

Shrimp & spinach fettuccini topped with an herb-butter sauce with Parmigiano-Reggiano cheese.

Seared George's Bank Sea Scallop, Lobster Risotto - \$12.95

A seared sea scallop served over lobster risotto, garnished with micro greens.

Steamed Prince Edward Island Mussels - \$12.95

Steamed mussels tossed with a smoked salmon cream sauce, garnished with smoked salmon.

Shrimp Martini - \$14.95

Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.

Braised Kobe Beef Short Rib - \$12.95

Braised beef short ribs simmered with a spicy Moroccan barbeque sauce and sweet potatoes.

Panini Croque Monsieur - \$12.95

Grilled, Gruyère and traditional baked ham sandwich garnished with seasonal relishes, served on sour dough bread.

Panini Trio Fromage - \$10.95

Grilled, Gruyère, Havarti and Tillamook Cheddar cheese sandwich garnished with seasonal relishes, served on sour dough bread.

Assiette de Poisson Plate - \$15.95

Smoked Salmon, smoked trout and shrimp cocktail served with marinated vegetables, served with crostini.

Pommes Frites, Poutine - \$8.95

French fries mélange topped with Cabernet Sauvignon wine sauce sprinkled with Roquefort cheese.

Touch Presents A Fall Prix-Fixe Dinner

- First Course -

Autumn Soup du Jour Cappuccino

Fall soups featuring Wild Mushrooms, Ohio sweet corn, Butternut Squash and Pumpkin topped with seasonal foam.

Or

Chez Fran ois Fall Salad

Salads of the season featuring Ohio fall mixed field greens, roasted nuts, dry cranberries or cherries, garnished with matching crumbled imported cheeses.

- Second Course -

Great Lakes,

Ocean & Gulf Stream Catch, du Jour

Featuring seasonal fish such as halibut, king salmon, swordfish, perch, walleye, scallops, sole, barramundi, and grouper with fall garnishes and sauces.

Or

Roasted & Grilled Meats

Short ribs, chicken, filet mignon, lamb, duck, pork and veal served with fall garnishes and sauces.

- Third Course -

Autumn Fruit Tart, Chez Fran ois

Selected Vanilla Bean Ice Cream

Fall tart featuring apples, pears or apricots filled with almond frangipane and Chantilly cream served with Chez Fran ois vanilla bean ice cream.

Chez Fran ois Pre-fixed menu \$29.95

Available only in the Touch Lounge

This menu changes weekly.

Upstairs at Touché and the Parisian Room



An Oktoberfest Beer Tasting

Wednesday, October 2, 2013 - 6:30 pm

Join us as we feature nine Fall/Oktoberfest beers. These beers that suddenly become popular in the fall, as the weather cools, tend to be maltier and darker than summer beer. Oktoberfest style is described as toasty and with caramel overtones, but breweries feel free to go in any flavor direction for fall seasonals. Oktoberfest in Germany is held during the last two weeks of September into early October. We too saw fit to hold our dinner at the same time.

Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds

A baby pie pumpkin filled with pureed pumpkin soup, with Vermont Cream Fraiche, topped with toasted pumpkin seeds, pumpkin seed oil and nutmeg.

Quiche Lorraine, Hollandaise

A flaky tart filled with an egg custard flavored with Gruyère cheese, applewood smoked bacon and leeks, topped with a classic hollandaise sauce.

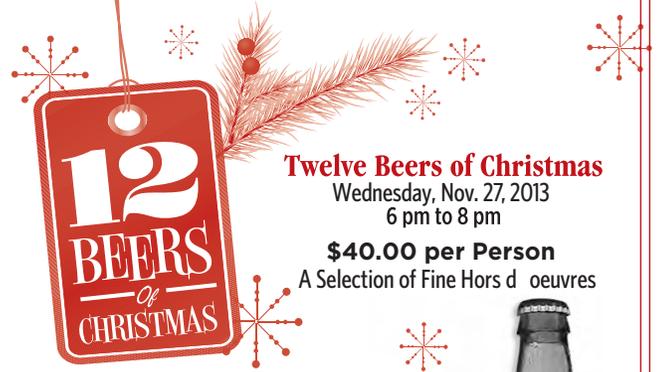
Chez François Banger Sausage & Root Vegetable Cassoulet

Simmered banger sausage and root vegetables with stewed white beans served in a rich vegetable broth with micro chervil.

Cranberry Apple Strudel

A flaky pastry filled with apples and cranberries served with Madagascar French vanilla bean ice cream, caramel sauce.

\$45.00 per Person - Tax & Gratuity not included.



Twelve Beers of Christmas

Wednesday, Nov. 27, 2013

6 pm to 8 pm

\$40.00 per Person

A Selection of Fine Hors d'oeuvres

Every year the Wednesday before Thanksgiving is one of the busiest "Bar" days of the year. Friends, relatives and young college adults travel back to their hometown for a long weekend getaway. Last year we introduced "The Twelve Beers of Christmas" features twelve holiday beers from around the world. Last year we searched the marketplace for a dozen unique holiday beers, we actually found sixteen! This year our goal is more. Chef John D'Amico will feature a selection of fine hors-d'oeuvres.



"The grape varieties of Chardonnay and Pinot Noir make up the majority of wine produced in Burgundy, France; except in Beaujolais where the Gamay grape variety is king."

An Burgundy Tasting

**with Bouchard et Fils,
William Fevre & Villa Ponciago**

Thursday, September 19, 2013 • 6:30 pm

Join us Thursday September 19, 2013 as we co-host a "Burgundy" wine dinner with Morgan Delacloche of Maisons & Domaines Henriot. Messieurs Delacloche represents the outstanding properties in the Domaines Henriot portfolio. Wines dedicated to quality, rarity and distinction are their trademark.

The dinner will open and close with two Champagnes from Henriot, Founded in 1804 and located Reims, France it is one of the oldest properties in Champagne. In 1959, William Fèvre declared his first crop and marked the birth of the domain. Over the years the domain has acquired new vineyards in Chablis, all located in the historic terroirs. William Fèvre has become one of the biggest land owners in Chablis with 51 hectares of prestigious vineyards

Villa Ponciago's ambition is to rediscover the great wines of Cru Fleurie in Beaujolais with wines whose finesse, elegance and above all silky texture previously shaped their reputation of excellence.

Bouchard Père & Fils, is one of the oldest wine estates in Burgundy, perpetuating tradition for over 280 years and 9 generations. Over time, by acquiring various terroirs with great care and patience, they have built up the biggest domaine in the Côte d'Or. Their wines are the result of a subtle balance between nature and craftsmanship, of a winemaking process that is progressive and slow, and always carried out with the utmost attention to detail. The wines offer an array of sensations, and a unique, timeless experience.



Champagne Henriot Brut Souverain NV

Peekytoe Crab Zucchini Blossom, Dill Hollandaise Sauce
Sautéed Erie County zucchini blossom filled with a Maine Peekytoe crab stuffing topped with dill hollandaise sauce.

Chablis, William Fevre, 2011

Chablis "Montmains", 1er Cru, William Fevre, Chablis, 2011
Chablis "Les Clos", Grand Cru, William Fevre, Chablis, 2011

Chilean Sea Bass, Lobster Herb Crust

Sautéed Chilean Sea Bass filet topped with a Maine lobster herb crust served over braised fennel topped with a rich tomato saffron broth.

Pouilly Fuisse, Bouchard Pere et Fils, Mâconnais 2011

Meursault "Les Clous", Bouchard Pere et Fils, Côte de Beaune, 2011
Beaune du Chateau "Blanc", 1er Cru, Bouchard Pere et Fils, Côte de Beaune, 2009

Wild Mushroom & Rabbit Raviolis, Truffle Butter Sauce

Mushroom ravioli made with wild mushroom pasta, filled with seasonal woodland mushrooms and rabbit confit topped with a truffle butter sauce and garnished with shaved Parmigiano-Reggiano cheese.

Villa Ponciago "Fleurie La Reserve", Beaujolais, 2010

Villa Ponciago "Fleurie Haut du Py", Beaujolais, 2010

Canard & Veal Napoleon, Duck & Veal Glace de Viande

Roasted duck & veal layered with potatoes galettes served with a savory veal and duck glace de viande, garnished with micro field greens and flavored with duck crackling.

Pommard Village Bouchard Pere et Fils, Côte de Beaune, 2011

Beaune du Chateau "Rouge", 1er Cru, Bouchard Pere et Fils,
Côte de Beaune 2009 Volnay Caillerets, 1er Cru,
Bouchard Pere et Fils, Côte de Beaune, 2010

Roast Tenderloin of Beef, Smoked Wild Mushroom & Mountain Huckleberries

Roast tenderloin of aged beef served over a root vegetable mélange with applewood smoked bacon, finished with a smoked wild mushrooms and mountain huckleberry Pinot wine sauce.

Beaune Grèves "Vigne d L'Enfant Jesus", 1er Cru, Bouchard Pere et Fils,
Côte de Beaune, 2010

Delarobi Fruit Tart, Madagascar French Vanilla Bean Ice Cream

A fruit tart, filled with berries, served with French vanilla bean ice cream and a berry coulis.
Champagne Henriot Brut Rose NV

\$110 per person Tax & Gratuity not included

Chez François

presents

A Gourmet Clam Bake

Thursday, October 3 & Friday, October 4, 2013

Clam bakes have always been popular events in northern Ohio. In fact, the history of the clam bake in northern Ohio can be traced to just after the Revolutionary War, when farmers whose farms and homes were destroyed by war were offered inexpensive land in the Western Reserve and Firelands which is now the Northcoast of Ohio. Fall clam bakes are one of the traditions the settlers brought with them.

We feel that our clambake is one of the best, because we purchase our food products from the best purveyors in the country. We have featured clam bakes in October for the past twenty years. We purchase farm-raised Littleneck Clams from Maine and Prince Edward Island mussels from Nova Scotia, lobster and scallops caught off the coast of Massachusetts...top-quality, fresh and prepared just right.



Amuse Bouche

Erie County Pumpkin, Cheese Espuma

A purée of pumpkin topped with a parmiggiano-reggiano cheese foam.

First Course

A Medley of Steamed Little Neck Clams and Prince Edward Island Mussels

One dozen Little Neck Clams and a half dozen Prince Edward Island Mussels, served in a rich clam broth with herb butter.

Second Course

New England Clam Chowder

A creamy chowder of clams, potatoes, celery & onions, seasoned with garlic & thyme.

Third Course

Maine Lobster & Seared George's Bank Sea Scallop

One half of a Maine Lobster stuffed with lobster and shrimp served with a Normandy wine sauce. topped with A George's Bank sea scallop, accompanied with a sweet potato mousseline and buttered fall squash.

Fourth Course

Apple Frangipane Tart, Apple Ice Cream

An apple frangipane tart, filled with Ohio golden delicious apples, served with Apple Madagascar French Vanilla Bean ice cream and an apricot glaze.

\$59⁹⁵ per person

Tax & Gratuity not included

"Australia is ranked as the world's 7th largest wine producer, and the finest Australian wines are among the best in the world - a judgment that is consistently reinforced at international wine shows."

An Australian Wine Dinner

with *Master Sommelier Matt Ciriglia*

Thursday, October 10, 2013 • 6:30 pm

Please join us Thursday October 10, 2013 as we feature an Australian Wine tasting with Master Sommelier Matt Ciriglia. It has been years since we featured the wines of Australia and we thought it might be a great time to rediscover the wines from the land down under. We asked Matt if he would be interested in co-hosting this event; he was thrilled to showcase the diversity of this great wine region.

The wines selected provide a cross-section of grape styles and regions that create the Aussie identity. Eden Valley Riesling, Viognier; cool climate Chardonnay & Cabernet from Western Aussie, to show regional diversity does exist in Aussie, Tasmania Sparkling wine, Grenache, GSM and straight Shiraz, the infamous Cab/Shiraz blend, and finally a sticky. Of the tonnage of wine that comes from that country, this line up kind of sums up the country.

Jansz' Tasmania vineyard lies in the Tamar Valley in the heart of the Pipers River region in north eastern Tasmania. This area is ideal for allowing grapes to ripen slowly and develop the lingering acidity essential to produce a premium sparkling wine.

Yalumba and Henschke wines have a history and tradition combined with a reputation for innovation. They have been celebrating their 160-year-old Barossa Valley heritage by developing an Old Vine charter, and releasing reds from ancient shiraz and grenache plants.

Vasse Felix located in Australia's Margaret River produces award-winning Cabernet Sauvignon and Chardonnays.

Jim Barry was a pioneer of the Australian wine industry. He was the first qualified winemaker to work in the Clare Valley of South Australia and has produced trophy-winning wines since its establishment in 1959.



Rosé Cuvée Sparkling Wine, Jansz Winery, Tasmania, Australia, NV

Sweet Dumpling Squash Soup, Peekytoe Crab Cake

Cream of sweet dumpling squash soup garnished with a citrus crab cake topped with preserved lemons and micro chervil.

Riesling, Pewsey Vale, Eden Valley, Australia, 2012

George's Bank Sea Scallop, Membrillo & Apricot Chutney

A seared Maine sea scallop with caramelized pearl onions seasoned with aromatic spices served on a bed of membrillo, sauced with an apricot glacé, garnished with lemon verbena.

Viognier, Yalumba, Eden Valley, Australia, 2011

Pumpkin Raviolis & Duck Confit, Duck & Huckleberry Glace de Viande

Pumpkin raviolis made with egg pasta, filled with baby pie pumpkin purée, topped with duck confit, sauced with a mountain huckleberry and duck glace de viande.

**Grenache 'Bush Vine', Yalumba, Barossa Valley, Australia, 2011
GSM "Strapper", Yalumba, Barossa Valley, Australia, 2011 Shiraz "McCrae",**

LaBelle Farms Quail, Grenache Sun-dried Cherry Reduction

Char-grilled boneless breast of New York Quail served on a chestnut puree topped with a Grenache cherry reduction and a baby watercress, shaved white asparagus and cherry salad

Jim Barry, Clare Valley, Australia, 2009

Cab/Shiraz "Signature", Yalumba, Barossa Valley, Australia, 2008

Roasted Australian Lamb Chop, Pancetta Bacon Glace de Viande

Oven roasted Australian lamb chop, topped with a pistachio herb crust, celery root potato mousseline, sauced with roasted tomatoes, braised cipollini onions, and pancetta bacon lamb glace de viande.

Cabernet Sauvignon, Vasse Felix, Margaret River, Australia, 2009

Henschke Red "Euphonium", Henschke, Barossa Valley, Australia, 2010

Apricots François, Madagascar French Vanilla Bean Ice Cream

Marinated apricots with apricot liquor and simple syrup, served over an almond cookie with French vanilla bean ice cream.

Muscat "Museum Reserve", Yalumba, Barossa Valley, Australia, 2008

\$100 per person Tax & Gratuity not included

"The main grape grown in Piedmont is the distinguished Nebbiolo, which is the base for the famed Barolo and Barbaresco among others. Its name derives from the word nebbia, or fog, because of a velvety, whitish coating over its berries at ripening time."

Piedmont & Truffles Wine Dinner

with **Pio Cesare & Produttori del Barbaresco**

Thursday, November 7, 2013 • 6:30 pm

Our annual "Truffle Season" begins Thursday November 7, 2013 with wine tasting featuring the Pio Cesare Winery and Produttori del Barbaresco of Piedmont, Italy. We will compliment these wines with a six-course "Truffle" menu created by Chef John d'Amico.

The Pio Cesare winery was founded in 1881 by Cesare Pio. He was one of the very first wine producers to believe in the great potential and quality of Barolo, Barbaresco, Barbera and in the other great wines of Piedmont, Italy. Cesare Pio in the second portion of 1800s, was among the very first winemakers to produce these wines with a philosophy that was dedicated to the terroir and the strictest quality of the wine. For five generations, the Pio Cesare family has been producing traditional Piemontese wines in its ancient cellars, located in the centre of the town of Alba.

Before 1894, Nebbiolo grapes were sold to make Barolo wine or simply labeled Nebbiolo di Barbaresco. But in 1894, Domizio Cavazza, headmaster of the Royal Enological School of Alba and a Barbaresco resident, created the first cooperative, the Cantine Sociali, by assembling together nine Barbaresco vineyard owners to make wine in the local castle that he owned. He understood well the differences between the same grape, the Nebbiolo, grown in the different areas of Barolo and Barbaresco and, for the first time, recognized it on the wine label. In 1958, the priest of the village of Barbaresco, recognizing that the only way the small properties could survive was by joining their efforts, assembled together nineteen small growers and founded the Produttori del Barbaresco. United once again, the small growers continued the work started by Domizio Cavazza, producing only Barbaresco wine and enhancing both the reputation of the wine and the village.



Scrambled Eggs & Truffles

Scrambled Rose Acre Farms brown eggs, seasoned with truffle butter, garnished with black "Burgundy" truffles and white truffle oil.
Arneis Langhe, Pio Cesare, Piedmont, Italy, 2009

Sea Scallop En Croûte, Black Truffle Butter

A Maine diver sea scallop, baked in its natural shell, filled with sliced black "Burgundy" truffles and truffle butter, wrapped in puff pastry.
Vintage Tunina, Silvio Jermann Friuli, Italy, 2007

Truffle Cappuccino

A purée of fall wild mushrooms and black "Burgundy" truffles seasoned with white truffle oil and finished with steamed cream.

Oltre, Pio Cesare, Piedmont, Italy, 2009
Nebbiolo, Produttori, Piedmont, Italy, 2007

Wild Mushroom, Duck and Truffle Ravioli, Truffle Butter Sauce

Mushroom ravioli made with wild mushroom pasta, filled with fall wild mushrooms, duck confit and black "Burgundy" truffles, topped with a truffle butter sauce and shaved Parmigiano-Reggiano cheese.

Barbaresco, Produttori, Piedmont, Italy, 2007
Barolo, Pio Cesare, Piedmont, Italy, 2009

Roast Tenderloin of Veal, Sauce Périgueux

Tenderloin of Wisconsin Veal, served over a delicata squash, filled with white and black truffle risotto and finished with chanterelle mushrooms and a truffle reduction sauce.

Barbaresco Riserva "Montefinco", Produttori, Piedmont, Italy, 2007
Barbaresco Riserva "Pora", Produttori, Piedmont, Italy, 2007
Barbaresco Riserva "Muncagota", Produttori, Piedmont, Italy, 2007

Bartlett Aux Poires

Poached Bartlett pear served with an almond cookie and French vanilla bean ice cream and a Moscato-pear glaze.
Moscato d'Asti, Pio Cesare, Piedmont, Italy, 2009

\$135 per person Tax & Gratuity not included



*Chez Frankenstein
presents
A Halloween/Masquerade Party*

Friday, October 25, 2013 • 7:00 PM

Halloween is an annual celebration, but just what does it actually celebrate, and how did this peculiar custom originate? Is it, as some claim, a kind of demon worship, or is it just a harmless vestige of some ancient pagan ritual?

The word "Halloween" actually has its origins in the Catholic Church. It comes from a contracted corruption of All Hallows Eve. November 1, "All Hallows Day" (or "All Saints Day"), is a Catholic day of observance in honor of saints. But, in the 5th century BC, in Celtic Ireland, summer officially ended on October 31. This holiday was called Samhain (sow-en), the Celtic New year.

One story purports that, on this day, the disembodied spirits of all who had died throughout the preceding year would come back in search of living bodies to possess for the next year...it was believed to be their only hope for the afterlife. The Celts believed all laws of space and time were suspended during this time, allowing the spirit world to intermingle with the living.

Naturally, the still-living did not want to be possessed. So on the night of October 31, villagers would extinguish the fires in their homes to make them cold and undesirable. They would then dress up in all manner of ghoulish costumes and noisily parade around the neighborhood, being as destructive as possible in order to frighten away spirits looking for bodies to possess.

The custom of trick-or-treating is thought to have originated not with the Irish Celts, but with a ninth-century European custom called "souling." On November 2, All Souls Day, early Christians would walk from village to village begging for "soul cakes," made out of square pieces of bread with currants. The more soul cakes the beggars would receive, the more prayers they would promise to say on behalf of the dead relatives of the donors. At the time, it was believed that the dead remained in limbo for a time after death, and that prayer, even by strangers, could expedite a soul's passage to heaven. Although some cults may have adopted Halloween as their favorite "holiday," the day itself did not grow out of evil practices. It grew out of the rituals of Celts celebrating a new year, and out of Medieval prayer rituals of Europeans. And today, even many churches have Halloween parties or pumpkin carving events for the kids. After all, the day itself is only as evil as one cares to make it.

Our eighth annual Halloween Party will be held on Friday, October 25, 2013.

We have booked **Less Than 88** to perform downstairs in the Main Dining room and **DJ Extraordinaire Mike Moore** will play your favorite songs in Touché. Find your favorite costume and book this event early. We will seat the first 100 reservations downstairs and the later reservations upstairs in the Parisian Room. You can dance in either venue, so put on your dancing shoes and enjoy a night of laughter and good times.

A Complimentary Cocktail Hour 7:00 to 8:00 p.m.

Hors-d'oeuvres

A fine assortment of smoked seafood, tuna tartare and paté canapes.

Dinner & Dancing 8:00 to 11:30 p.m.

Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds

A baby pie pumpkin, filled with puréed pumpkin soup, and Vermont crème fraîche, topped with toasted pumpkin seeds, pumpkin seed oil and nutmeg.

Riesling "EstateoQBA", Zilliken, Mosel-Saar-Ruwer, Germany, 2009

Maine Lobster Quiche, Truffle Hollandaise

A flaky pie crust, filled with savory custard made with Maine lobster, eggs, cream, shallots and Gruyère cheese, topped with a truffle hollandaise sauce.

Bourgogne Blanc "Kimmerigian", Jean Marc Brocard, Chablis, France, 2010

Tenderloin of Beef & Sweet Dumpling Squash

Tenderloin of veal, char-grilled, served with a sweet dumpling squash, filled with herb risotto, topped with woodland wild mushroom sauce.

Syrah "Sininster Hand", Owen Roe, Columbia Valley, Washington, 2009

Pumpkin Cheesecake

A pumpkin cheesecake with a graham cracker crust and a white chocolate ganache, served with French vanilla bean ice cream.

Pedro Ximénez, Alvear, Jerez, Spain, 2004

Downstairs Dining Room \$110 per person

Upstairs Parisian Room \$90 per person

Tax & Gratuity not included

"Beaujolais Nouveau is always released the third Thursday of November, regardless of the start of the harvest. All the grapes in the Beaujolais region must be picked by hand. These are the only vineyards, along with Champagne, where hand harvesting is mandatory."



A 2013 Beaujolais Nouveau Celebration

with
**Kysela Pere et Fils
Imports**

Friday, November 22, 2013 - 6:30 pm

Join us Friday November 22, 2013 as we co-host our 22nd annual Beaujolais Nouveau Celebration with Kysela Imports of Winchester, Virginia.

The evening will begin with a tasting of four value reds from around the world. Fran Kysela chose these four wines that offer the best bang for the buck in his portfolio.

The dinner will feature a range a French styles and appellations featuring the 2013 arrival of Nouveau Beaujolais.

Robert Parker on Kysela: "Kysela's offerings all tend to be extremely pure, ripe, fruity wines...in short, faithful reflections of their appellations.

"My philosophy on wine is one based on quality. Nothing else matters but the quality of the juice in the bottle. I look for wines that are true-to-type and classic in their flavors. I prefer wines that are fresh and bright and show good fruit/acid balance. I am not a new oak person, feeling that too much wood obscures true regional character. The wines I select are focused and on target. There is nothing more exciting than tasting a wine that hits the mark." -Fran Kysela



**Pre-Dinner Wine Tasting featuring
red wines from around the world.**

Anti Pasta

Cream of Erie County Pumpkin Soup, Pumpkin Seed Crusted Sea Scallo

A purée of seasonal Ohio pumpkin drizzled with toasted pumpkin seed oil, served with a seared George's Bank sea scallop crusted with toasted pumpkin seeds.

Chateaumuef De Pape "Blanc", Domaine Grand Veneur, Rhone Valley, France, 2012

Maine Lobster Quiche, Truffle Hollandaise

A flaky pie crust, filled with a savory custard with Maine Lobster, eggs, cream, shallots and Gruyère cheese with a truffle hollandaise sauce.

St-Veran, Domaine de La Croix Senaillet, Burgundy, France, 2011

Char-Grilled Hudson Valley Quail, Mountain Huckleberry Glace de Viande

Char-grilled boneless breast of quail, butternut squash purée, finished with a mountain huckleberry reduction.

Beaujolais-Nouveau, Manoir du Carra, Burgundy, France, 2012

Julienas Cru Beaujolais, Manoir du Carra, Burgundy, France, 2009

Carré d'Agneau, Provençal

Roasted Colorado lamb chop, topped with a pistachio herb crust, served over roasted red tomatoes, braised cipollini onions, eggplant with sauce au natural.

Gigondas "Montmirail", Domaine Grand Veneur, Rhône Valley, France, 2009

Vasqueyras, Domaine de La Collin St-Jean, Rhône Valley, France, 2010

Braised Kobe Beef Short Ribs, Sauce au Natural

Braised kobe beef short ribs simmered with a jardinière of root vegetables with pancetta bacon and pink lentils.

Chateau Bellevue "Cuvée Vieilles Vignes", Côtes de Castillon, Bordeaux, France, 2009

Chateau Ponzac "Patience", Cahors, France, 2009

Bartlett Aux Poires, Stilton

Poached Bartlett pear, served with English Stilton cheese and an almond cookie with French vanilla bean ice cream and a Moscato and pear glaze.

Cape Ruby port, Riebeck Cellars, Swartland, South Africa, NV

\$100 per person Tax & Gratuity not included

Truffles 101

For the past fifteen years we have featured truffles on our menu, culminating in our annual Truffle Dinner in late November. This year is no exception as we look forward to the fall truffle season. Below is a brief description of truffles:

Truffles have fascinated people for thousands of years. Their attraction is a tantalizing taste and aroma which, once experienced, is never forgotten. The taste aroma of commercially collected truffles is so intense that they are used as a flavoring instead of a separate dish.

The "White Truffle grows spontaneously in the rich clay soil of the hilly region of the Monferrato in Northern Italy. The "Tartufo Bianco" (white truffle) is the most coveted of the underground mushrooms and is often referred to as "The White Diamonds of Piedmont". It is the crème de la crème of the underground tubers, more delicate and prized than the "Black Truffles". Currently, a pound of "Black Truffles" is \$500 to \$850 and "White Truffles" are between \$2,000 to \$2,800 per pound, making truffles one the most expensive food items in the world. The only food item more expensive is "saffron" at \$3,000 per pound!

The name "truffle" has been borrowed to describe small, fancy chocolate candies, another expensive and delicious food. Real "Black Truffles" are roundish, brown, and dirty when they come out of the ground. They are the fruit of the truffle organism, like apples are the fruit of an apple tree.

Truffles, which vary from the size of a nut to an egg, are finicky mushrooms that grow only in loose, humid, sun-soaked soil, particularly beneath elm and oak trees. The harvest season for "Black Truffles" runs from November to the beginning of March, and the season for "White Truffles" (runs) from October to the end of December.

So, what exactly does one do with truffles? They are meant to be served uncooked, because as their scent is powerful, their flavor is delicate. Mostly they wind up shaved as abrosial toppings for salad, pasta or risotto. They are also used to infuse oils and butter to compliment the shaved truffle toppings.

A Truffle Dinner

Our eleventh annual Truffle Dinner will take place in late fall. Truffles are very perishable and expensive, so we will order only what we need. We ask that you book your reservation one week in advance. Seating is open with no start time.

Friday, November 8, through Saturday, November 30, 2013

Scrambled Eggs & Truffles

Scrambled Rose Acre Farms brown eggs, seasoned with truffle butter, garnished with black "Burgundy" truffles and white truffle oil.

Truffle Cappuccino

A purée of fall wild mushrooms and black "Burgundy" truffles, seasoned with white truffle oil and finished with steamed cream.

Sea Scallop En Croûte, Black Truffle Butter

A Maine diver sea scallop baked in its natural shell, filled with sliced black "Burgundy" truffles and truffle butter, wrapped in puff pastry.

Egg Fettuccini, White Truffles

Freshly shaved White "Alba" Truffles, served over egg fettuccine with truffle butter and fine herbs.

Hudson Valley Quail, Quail Reduction

Char-grilled boneless breast of Quail stuffed with Burgundy truffles served on a butternut squash purée topped with a quail and truffle reduction.

Roast Tenderloin of Veal, Sauce Périgueux

Tenderloin of Wisconsin Veal, served over a delicate squash filled with white and black truffle risotto and finished with chanterelle mushrooms and a truffle reduction sauce.

White Truffle Ice Cream

French vanilla bean ice cream flavored with White "Alba" Truffles and truffle honey, served over an almond tuile and seasonal berries.

*\$150 per person
Tax & Gratuity not included*

Celebrate!

A New Year's Eve Celebration

We will have three seatings for New Year's Eve. Our first seating will be at 4:30 pm to 6:30 pm, the second seating will be 7:00 pm to 9:00 pm and the last seating will begin at 9:30 pm.

Each seating will feature a multi-course dinner. The cost for the first two sittings will be \$65/Per Person and \$85/Per Person for the last seating.

Our last seating will feature Mr. Mike Moore. Mike has been in the music business for over 35 years, formerly with Cornwell and Moore, a songwriter for over 35 years, a singer/keyboard player, an Emcee and finally an outstanding Master of Ceremonies and Deejay. Mike creates a great atmosphere for dancing. We have used his services in the past and have never been disappointed!

Note that availability of the last seating is extremely limited.



A New Year's Eve 2013

Tuesday, December 31, 2013

Mors-d'oeuvres

Maine Lobster Quiche, Truffle Hollandaise

A flaky pie crust, filled with a savory custard with Maine Lobster, eggs, cream, shallots and Gruyère cheese with a black truffle Hollandaise sauce.

Artichaut l'Alouette

California artichoke hearts, sautéed, stuffed with Alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

Escargot Champignons, Maitre d'Hotel

Snails served in mushroom caps with a blend of garlic, shallots, fine herbs and sweet butter.

Lobster Bisque

A rich lobster bisque, flavored with Dry Sack sherry, tarragon and crusted with puff pastry.

Salade

Chez François Holiday Salad

Mixed field greens, tossed with a champagne sweet and sour vinaigrette, served with dried cranberry, spicy walnuts and onion.

Entrees

Chilean Sea Bass, Lobster Herb Crust

Sautéed Chilean sea bass filet topped with a Maine lobster herb crust served over braised fennel and fingerling potatoes topped with a rich tomato saffron broth

Roast Rack of Lamb, Pistachio Herb Crust

Roasted Australian rack of lamb, topped with a pistachio herb crust, served over roasted red tomatoes, braised cipollini onions, plump raisins and a potato mousseline with sauce au naturel.

Roast Tenderloin of Beef, Seasonal Woodland Wild Mushroom Sauce

Slowly cooked tenderloin of beef, served with an English Stilton herb risotto, topped with a seasonal wild mushroom sauce, garnished with a cheese crisp and seasonal vegetable.

Dessert

Chocolate Marzipan Mousse Torte

A chocolate mousse torte, layered with white genoise cake, chocolate mousse and chocolate ganache. Garnished with mixed fruit and crème anglaise.

CHEZ FRANÇOIS

555 Main Street
Vermilion, Ohio 44089

Return Service Requested

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Fall 2013



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