



# CHEZ FRANÇOIS Restaurant

Fall 2019

Volume 32, Issue 3

555 Main Street, Vermilion, Ohio 44089 • [www.ChezFrancois.com](http://www.ChezFrancois.com) • A publication for friends and guests of Chez François.

Dear Friend of Chez François,

The most valuable contribution we can give to the world is ourself, our talents, our skills, our wisdom, and our truth. Never dim your essence to make others feel comfortable. Listen to that inner voice. Let it be louder than the noise. Comparing ourselves to others is to hijacking peace of mind. Live a life of choice. Time is free but priceless.

Youthfulness is not a time or place, but rather a state of mind and lifestyle. There is no manual for this self-discovery journey. Our experiences become stories to tell, while conversations become hearts to touch. Each day brings a blank canvas to paint invaluable growth possibilities. Wherever you are, be there fully while living a simpler life.

Most things we fear exist only in our minds. Never let your fears become more prominent than dreams. Make peace with the past and friends with your mind, and keep it open, flexible, and teachable. Each day presents a unique opportunity to be a positive difference-maker. Strive to make someone's day special. Life is truly not about you and me. It is about those we serve and lead. Wealth is what we take from the world. Worth is what we give back. Inspire people to go beyond what they believe possible. What one does to others, we do to ourselves.

So take chances, bet on yourself, empower others, and do not wait for the perfect timing to get started. Because right now is the oldest you have ever been and the youngest you will ever be.

Bon Appétite,

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  
4:00-9:00 PM

Closed Mondays

### *Car Service*

**Jim's Limo Service**  
Cleveland Westside  
216-390-5610

**Company Car and Limousine**  
Downtown Cleveland & Eastside  
216-861-7433

### *Boat Rides*

Lake Shore Electric Boating  
440-967-4221

### *Places to Stay*

The Roth House B&B  
(440) 967-1237  
[www.gilchristguesthouse.com](http://www.gilchristguesthouse.com)

Captain Bell B&B  
(440) 714-5082  
[www.captainbellhouse.com](http://www.captainbellhouse.com)

Captain Montague's B&B  
(419) 433-4756  
[www.captainmontagues.com](http://www.captainmontagues.com)

Holiday Inn Express  
(440) 967-8770

The Sterling House  
(440) 396-9401  
[sterlinghouse5585@gmail.com](mailto:sterlinghouse5585@gmail.com)

Lake Breeze Inn  
(866) 870-1498

The Old Vermilion Jailhouse  
(440) 963-5245  
[www.jailbed.com](http://www.jailbed.com)

Cottages at the Water's Edge  
(440) 967-9480  
[www.watersedgeonline.com](http://www.watersedgeonline.com)

### *Inside the Issue*

Fall Menus . . . . . Page 3-5

Fisher Vineyards Dinner & 12 Beers of Christmas . . . Page 6

Napa Valley Wine Dinner . . . . . Page 7

Gourmet Clam Bake . . . . . Page 8

Ohio Apple & Champagne Dinner . . . . . Page 9

Halloween Masquerade Party . . . . . Page 10

100 Point Wine Dinner . . . . . Page 11

Truffle Wine Dinner . . . . . Page 12

Beaujolais Nouveau Wine Dinner . . . . . Page 13

A Truffle Dinner . . . . . Page 14

New Year's Eve Party . . . . . Page 15

## Hors d'oeuvres

**Soupe a L'Oignon Gratinée** .....\$12  
French onion soup with toasted croutons and Gruyère cheese.

**Homard Bisque, en Croûte** .....\$15  
Rich lobster bisque seasoned with garlic, shallots and tarragon, topped with puff pastry.

**Artichaut à l'Alouette** .....\$15  
California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

**Escargot au Basilic** .....\$20  
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.

**Homard et Saint André en Croûte** .....\$25  
Maine lobster and Saint André cheese wrapped in puff pastry, baked and served with a black currant sauce.

**Coquilles Saint Jacques à la Parisienne** .....\$25  
Maine Sea Scallops and savory mushrooms, sautéed, served in a fish velouté sauce, seasoned with garlic, shallots, Dry Sack Sherry, and Parmigiano-Reggiano cheese, served in a natural sea scallop shell with duchess potatoes.

**Cocktail de Crevettes** .....\$25  
Louisiana gulf Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.

**Champignons Sauvages de Saison, Beurre Plugrá** .....\$15  
Sautéed seasonal wild mushrooms flavored with Plugrá butter and cream served with a potato foam and roasted fingerling potatoes.

Add a sunnyside up quail egg. \$3

**Ris de Veau Grenobloise** .....\$20  
Sautéed veal sweetbreads in a caper/lemon wine herb butter sauce.

**Pâté Maison** .....\$20  
Veal and pork, country pâté, wrapped in Applewood smoked bacon, pickled red onions, marinated relishes, crostini and Dijon mustard.

## Entrees

**Fruits de Mer** .....Market Price  
Our daily special features seasonal fresh seafood imported from around the world.

**Assiette de Coquillage au Basilic** ..... \$48  
Louisiana gulf Shrimp, Maine sea-scallops, Prince Edward Island mussels, pasta neck clams and scampi served over saffron fettucine with mushrooms, diced tomatoes, Calamata olives.

**Escalope de Veau aux Fruits de Mer Germolata** ..... \$46  
Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, Gulf of Mexico shrimp, and Maine sea scallop, capers, topped with Germolata (chopped fine herbs, lemon zest and garlic and shallots), herb oil. Or top with Maine lobster Normandy wine sauce.

**Ris de Veau Grenobloise** ..... \$40  
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.

**Suprême de Volaille aux Langoustine, Basilic** ..... \$45  
Roasted Bell & Evans free-range chicken, with toasted pine nuts, Parmigiano-Reggiano cheese and a basil-infused herb butter sauce over an herb risotto, topped with wild langoustine.

**Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande** ..... \$46  
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** ..... \$55  
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 Bœuf Natural, Glace de Viande** ..... \$48  
Center-cut filet mignon, grilled, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables and finished with sauce au natural.

**Entrecôte of Beef, Au Poivre Sauce** ..... \$55  
Char-grilled Certified Angus Beef® strip steak served with a cognac cream and crushed black peppercorn sauce with seasonal mushrooms, vegetables and lyonnaise fingerling potatoes.

**Filet de Boeuf Wellington à la Périgourdine** ..... \$58  
Center cut filet mignon, grilled, wrapped in puff pastry with a Torchon of Hudson Valley Foie Gras, mushroom duxelle and black truffles with sauce Périgueux.

Pricing and availability subject to change.

## *Chef John D'Amico's Signature Dinner*

The Prix-Fixe Signature Dinner offers choices within each course which give more options to create a truly magnificent dining experience. Total table participation is suggested. The menu changes bi-monthly and features the most seasonally fresh food items available in the marketplace. 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:



### *— Amuse Bouche —*

### *— First Course —*

Char-Grilled George's Bank Sea Scallops,  
Ohio Apple & Golden Raisin Fruit Chutney

### *— Second Course —*

Peekytoe Crab Salad & Shrimp, Seasonal Ohio Apples & Beets  
Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds  
Smoked Salmon & Peekytoe Crab Timbale, Citrus Vinaigrette

### *— Third Course —*

Ohio Petit Pumpkin & Duck Confit, Cherry Glace de Viande  
Char-Grilled Farmed-Raised Coturnix Quail, Huckleberry Glace de Viande  
Mushroom Risotto, Seasonal Truffles

### *— Fourth Course —*

Potato Crusted Florida Black Grouper Filet, Noilly Prat Shallot  
& Petit Shiitake Mushroom Wine Sauce  
Tournedo of Beef, Duck Confit & Chanterelle Mushroom Glace de Viande  
Roasted Australian Lamb Chop Provençale, Glace de Viande

### *— Fifth Course —*

Dessert du Jour  
Griottines & St. Angel Cheese, Almond Florentine Cookie  
Gâteau Chocolat Moulleux, Madagascar French Vanilla Bean Ice Cream

***\$120 per person*** (Entire table suggested)

Wine Pairing \$50 per person

*Tax & Gratuity not included*

Pricing and availability subject to change.

## *Touché Specials*

*A sample of our extensive menu.*

### *- Hors d'oeuvres -*

#### **Tomato & Olive Tapenade - \$10**

A roasted tomato and olive tapenade drizzled with extra virgin olive oil, crostini and olives.

#### **Cheese Plate - \$20**

Selection of cheeses du jour.

#### **Charcuterie, Relishes - \$20**

Smoked salmon timbale filled with Peekytoe crab, topped with seasonal chutney, citrus vinaigrette.

#### **Hawaiian Ahi Tuna, Arugula & Tomato Salad - \$25**

Hawaiian Ahi Tuna, heirloom tomato and petit arugula salad, olive brine juice dressing topped with Pecorino-Romano cheese.

#### **Soufflé au Fromage, Quail Egg - \$10**

A blend of Ubriaco and Parmigiano-Reggiano cheese, baked in a ramekin topped with a quail egg.

#### **Artichaut à l'Alouette - \$14**

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

#### **Mussels & Perry Cider Broth - \$16**

Steamed mussels tossed with garlic, onions, pickled celery, Perry cider broth, grilled baguette.

#### **Escargots au Basilic - \$15**

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

#### **Flat Bread Pizza Du Jour - \$15**

Seasonal flat bread du jour, Chef's choice.

### *- Potages & Salades -*

#### **French Onion Soup, Gratinée - \$12**

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

#### **Lobster Bisque, en Croûte - \$15**

Rich lobster bisque with tarragon, topped with puff pastry.

#### **Chez François Grand Salad - \$12/ Petit \$6**

Seasonal greens tossed in a vinaigrette dressing with a seasonal tomato and crumbled goat cheese.

### *- Les Plats -*

#### **Maine Scallop & Lobster Risotto - \$25**

Seared sea scallop served with lobster risotto.

#### **Louisiana Shrimp & Herb Olive Oil Clam Sauce - \$30**

Sautéed shrimp served over saffron tagliatelle noodles with middle neck clams and an herb olive oil clam sauce.

#### **Icelandic Cod Fritter, Rémoulade Sauce - \$25**

Tempura battered Icelandic Cod filets, jicama & cucumber salad, Rémoulade sauce.

#### **Steak Frites, Bercy Butter - \$35**

Grilled Ohio Proud Certified Angus Beef® strip steak, medium-rare, served with French fries, finished with a dollop of herb butter sauce.

#### **Chez François Herb Meatloaf, Brown Sauce - \$25**

Pork, veal and ground chuck meatloaf served over mousseline potatoes, topped with a rich brown sauce, seasonal vegetables.

#### **Lobster Ravioli, Parmigiano-Reggiano Cheese - \$22**

Ravioli made with egg pasta stuffed with lobster, topped with a truffle butter sauce, garnished with shaved Parmigiano-Reggiano cheese.

#### **Roasted Chicken Breast, Basilic - \$25**

A roasted French breast chicken, with toasted pine nuts, Parmigiano-Reggiano cheese and a basil infused herb butter sauce served over an herb risotto with seasonal vegetables.

#### **Braised Ohio Proud Short Rib, Moroccan Barbeque - \$30**

Braised Ohio Proud short ribs served in Moroccan barbeque sauce, with stewed sweet potatoes, seasonal vegetables and fried sweet potato curls.

#### **Char-Grilled Filet Mignon, Hickory-Smoked Woodland Wild Mushroom Sauce - \$35**

Center-cut filet mignon, grilled, served over herb risotto with a hickory-smoked wild mushroom sauce, seasonal vegetable.

### *- Les Desserts -*

#### **Chocolate Mousse - \$10**

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

#### **Cherries François - \$10**

Spiced cherries in a port wine sauce, served over an almond cookie with French vanilla bean ice cream.

#### **Crème Brûlée & Fruits - \$10**

A baked egg and vanilla custard, topped with seasonal berries.

Pricing and availability subject to change.

## *Upstairs at Touché and the Parisian Room*



### *Fisher Vineyards Wine Dinner*

Wednesday, September 25, 2019

6:30 pm

Fisher Vineyards was founded in 1973 on the Mayacamas Mountains. Their mission from the beginning was to grow and produce wines of consistent, world-class quality that express their unique mountain or valley heritage in the truest sense of terroir. They proudly produce wines which pay tribute to the land they are fortunate to tend. They produce wines of classic balance that transcend time.

"We are small in size but great in scope with both mountain and valley estate vineyards. Our wines reflect the great care we have given these vineyards. Those who drink our wines and those who write about them sing their praise, and we are grateful." - Fred J. Fisher, Proprietor

#### **Cream of Ohio Butternut Squash Soup, Sea Scallop**

Chardonnay "Unity", Fisher Vineyards, Sonoma/Mendocino Valley, 2016

#### **Pumpkin Sage Potato Gnocchi, Chervil Plugrá Sauce**

Chardonnay "Mountain Estate", Fisher Vineyards, Sonoma County, 2015

Chardonnay "Whitney", Fisher Vineyards, Sonoma County, 2014

#### **Champignons Sauvages de Saison, Truffle Butter Sauce**

Unity Pinot Noir, Fisher Vineyards, Anderson Valley, California, 2015

#### **Braised Domestic Lamb Shank, Jardinière**

Unity Cabernet Sauvignon, Fisher Vineyards, Napa/Sonoma County 2016

Mountain Estate Cabernet Sauvignon, Fisher Vineyards, Sonoma County, 2014

\*\* Cabernet Sauvignon "Coach Insignia", Fisher Vineyards, Napa Valley 2016\*\* - Supplemental Tasting

#### **Seasonal Peaches & Blackberry Napoleon, Berry Coulis**

**\$100 per Person** - Tax & Gratuity not included



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.

Several years ago we introduced "The Twelve Beers of Christmas" featuring twelve holiday beers from around the world. We searched the marketplace for a dozen unique holiday beers, and we actually found sixteen! This year our goal is more. Chef John D'Amico will feature a selection of fine hors d'oeuvres.



The Stags Leap District was the first appellation to be designated an AVA based on the unique terroir characteristics of its soil. The soil of this region includes loam and clay sediments from the Napa River and volcanic soil deposits left over from erosion of the Vaca Mountains.

## *A Napa Valley Wine Dinner*

With **Doug Shafer** of **Shafer Vineyards**

Wednesday, October 16, 2019 • 6:30 pm

Join us on Wednesday October 16, 2019 as we welcome to Chez François, proprietor Doug Shafer of Stag's Leap District winery, Shafer Vineyards.

John Shafer made his defining career choice in 1972, moving his family from Chicago to California's lush Napa Valley. Here under the massive, craggy Stags Leap palisades, he had located the kind of property that he had identified in his research – a hillside with thin, volcanic soils, the sort of vineyard site that he knew was prized in the Mediterranean world for centuries.

In 1983 John asked his son, Doug, to join the family enterprise as winemaker. A year later he hired Elias Fernandez to become assistant winemaker. With the home team in place, John was able to spearhead the administrative and marketing side of the business, expanding into key markets both domestically and later internationally.

During his ten years as winemaker, Doug forged the trademark Shafer style of quality, consistency, and elegance. Vintage by vintage, he learned to highlight the natural character of the grapes from his family's hillside vineyards, crafting wines that reflect the Stags Leap District character of rich fruit and silky tannins.

**Shafer**  
NAPA VALLEY WINES

### **Butternut Squash Cappuccino**

*An amuse bouche of puréed Butternut squash with a Parmesan-Reggiano cheese foam.*

### **Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds**

*A baby pie pumpkin filled with puréed pumpkin soup, with Vermont crème fraîche, topped with toasted Austrian green pumpkin seeds & green pumpkin seed oil and nutmeg.*  
**Chardonnay "Red Shoulder Ranch", Shafer, Carneros Valley, California, 2017**

### **Oxtail Raviolis, Truffle Butter Sauce**

*Wild mushroom Raviolis filled with oxtail, garnished with wild mushrooms, flavored with a White Alba Truffle butter sauce, with shaved aged Parmigiano-Reggiano cheese.*  
**Red Blend "TD9", Shafer, Napa Valley, California, 2017**

### **Braised Beef Short Rib & Pappardelle Noodles, Bourguignon**

*Pappardelle noodles flavored with fine herbs, with braised beef short rib sauced with a rich glaze de viande reduction with Applewood smoked bacon, with a jardinière of fall root vegetables.*  
**Cabernet Sauvignon "One Point Five", Shafer, Stags Leap District, Napa Valley, 2015**  
**Cabernet Sauvignon "One Point Five", Shafer, Stags Leap District, Napa Valley, 2016**

### **Grilled Tenderloin of Veal & Sweet Dumpling Squash**

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

**Cabernet Sauvignon "Hillside Select", Shafer, Stags Leap District, Napa Valley, 2014**  
**Cabernet Sauvignon "Hillside Select", Shafer, Stags Leap District, Napa Valley, 2015**  
**\*Cabernet Sauvignon "Hillside Select", Shafer, Stags Leap District, Napa Valley, 2003\***  
**Supplemental**

### **Roasted Cervena Venison Loin, Huckleberry Venison Jus**

*Roasted venison loin, chestnut mousseline, finished with a venison and mountain huckleberry glaze de viande.*

**Syrah "Relentless", Shafer, Napa Valley, California, 2015**  
**Syrah "Relentless", Shafer, Napa Valley, California, 2016**

### **Golden Delicious Apples, Foster**

*Golden delicious apples sautéed in a brown sugar, sweet butter and apple liqueur sauce, served over Madagascar French Vanilla bean ice cream on a génoise cake.*

***\$145 per person***

***Tax & Gratuity not included***

*Chez François  
presents  
A Gourmet Clam Bake*

Thursday, October 3, & Friday, October 4, 2019

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 New England farmers whose farms and homes were destroyed by fire and 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, 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 Cappuccino, Cheese Espuma**

A purée of pumpkin soup, topped with a Parmigiano-Reggiano cheese foam.

*First Course*

**A Medley of Steamed Littleneck Clams and Prince Edward Island Mussels**

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

**Extra clams and mussels \$15**

*Second Course*

**New England Clam & Corn Chowder Soup, Toasted Corn Nuts**

Creamy chowder of clams, corn, potatoes, celery and onions seasoned with garlic and thyme, topped with toasted corn nuts.

*Third Course*

**Stuffed Maine Lobster with Shrimp & 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 by a sweet potato mousseline and buttered fall acorn squash.

**Add a 6.5 ounce filet \$32**

*Fourth Course*

**Apple Frangipane Tart, Madagascar French Vanilla Bean Ice Cream**

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

*\$75 per person*

*Tax & Gratuity not included*

Apples are a natural source of health-promoting phytonutrients, including plant-based antioxidants. Because of apples' high fiber content, the fruit's natural sugars are slowly released into the bloodstream, helping maintain steady blood sugar levels

## *Ohio Apples & Champagne*

With **Bill Dodd** of **Hillcrest Orchards**

The **Champagne House** of **Louis Roederer**

Thursday, October 24, 2019 • 6:30 pm

Join us as we feature apples and champagne for a late fall dinner. The idea for this dinner came about last year when Bill Dodd of Hillcrest Orchards in Amherst launched a new apple variety named the "Evercrisp", a combination of Fuji and Honeycrisp apple. Twenty years in the making the "Evercrisp" is outstanding and we thought it might be interesting to featuring a wine/apple dinner matching unique apple varieties with the Cuisine of Chef John D'Amico and the sparkling wines/champagnes of Louis Roederer.

Hillcrest Orchards was purchased in 1928 when the Dodd Family moved from their orchards in Bay Village. Bill Dodd represents the fourth generation of apple farmers besides running the farm he is the Program Director of the Ohio Apple Marketing Program and President of the Ohio Fruit Growers Marketing Association.

Louis Roederer is a producer of champagne based in Reims, France. Founded in 1776, it was inherited and renamed by Louis Roederer in 1833. It remains one of the only independent and family-run maisons de champagne (champagne houses). Over 3.5 million bottles of Louis Roederer champagne are shipped each year to more than 100 countries.



### **Apple Tasting 101**

A tasting of eight unique apple varieties including the "Evercrisp".

Sparkling Wine "Brut", Roederer Estate, Anderson Valley, California, NV

### **Foie Gras Torchon, Seasonal Apple Chutney**

Foie Gras torchon with seasonal apple chutney, garnished with seasonal apple mint.

Sparkling Wine "L'Ermitage", Roederer Estate, Anderson Valley, California, 2012

### **Soufflé au Fromage, Pancetta Crackling**

Ubrico and Parmigiano-Reggiano cheese baked with apple coulis, with pancetta crackling.

Sparkling Wine "Rosé", Roederer Estate, Anderson Valley, California, NV

### **Florida Hog Snapper Filet, Golden Delicious Apple Bénédictine Butter Sauce**

Sautéed hog snapper from the Gulf of Mexico, lightly breaded with almond flour topped with an apple Bénédictine butter sauce.

Champagne "Brut Premier", Louis Roederer, Reims, France, NV

### **Berkshire Pork Belly, Glace de Viande**

Seared Black Berkshire pork belly simmered in its natural juices with lyonnaise sweet potatoes, sauced with apple chutney glace de viande.

Champagne "Brut", Louis Roederer, Reims, France, 2012

### **Apple Frangipane Tart, Madagascar French Vanilla Bean Ice Cream**

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

Champagne "Blanc De Blancs", Louis Roederer, Reims, France, 2009

*\$110 per person*

*Tax & Gratuity not included*



*Chez François*  
*presents*  
*A Halloween/Masquerade Party*

Friday, October 25, 2019 • 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 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 9th 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 13<sup>th</sup> Annual Halloween Party will be held on Friday, October 25, 2019.

We have booked **Less Than 88** to perform downstairs in the Main Dining room. Find your favorite costume and book this event early.

*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 11:00 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.*

**Pinot Gris, "Alexana", Willamette Valley, Oregon, 2017**

**Maine Scallop & Lobster Risotto**

*Seared sea scallop served with lobster risotto.*

**Chardonnay, "Calera", Central Coast, California, 2017**

**Char-Grilled Filet Mignon, Hickory Smoked Wild Mushroom Sauce**

*Center cut filet mignon served over herb risotto, topped with a seasonal wild mushroom sauce, garnished with seasonal vegetables.*

**Red, "Paraduxx", Duckhorn Wine Company, Napa Valley, California, 2017**

**Or**

**Florida Hog Snapper, Golden Delicious Apple Bénédictine Butter Sauce**

*Sautéed hog snapper from the Gulf of Mexico, lightly breaded with almond flour topped with an apple Bénédictine butter sauce, mousseline potatoes and seasonal vegetables.*

**White Chocolate Mousse Torte, Huckleberry Sauce**

*A rich white génoise cake filled with white chocolate mousse topped with Chantilly cream icing, finished with a huckleberry sauce.*

*Downstairs Dining Room \$120 per person*

*Tax & Gratuity not included*

A perfect score is a rare occurrence; however it is our pleasure to seek these rarities and create a dinner around them. These 16 wines are exceptionally rare and tough to acquire and are guaranteed to make any night special. Indulge in Perfection.

## 100 Point Wine Dinner

### With Benchmark Wines

Saturday, November 2, 2019 • 6:30 pm

The idea for this dinner came from my fond memory of Dr. Frank Komorowski aka “The Patron of Good Living”. I learned from Frank first hand to “enjoy the moment”. There is a saying in Japanese ichi-go ichi-e (one time, one meeting) that describes a cultural concept of treasuring meetings with people. The term is often translated as “for this time only”, “never again”, or “one chance in a lifetime”. The term reminds people to cherish any gathering that they may take part in, as many meetings in life are not repeated. Even when the same group of people can get together again, a particular gathering will never be replicated and thus, each moment is always once-in-a-lifetime. The concept is most commonly associated with Japanese tea ceremonies, especially tea masters Sen no Rikyu and Ii Naosuke.

With this concept in mind I thought it's time to host a Frank Komorowski inspired dinner. With the help of Dave Parker from Benchmark Wines in Napa Valley and John Komorowski of World of Wines in Washington, DC, I set out to collect wines that scored 100 Points by either *The Wine Advocate*, James Suckling or Jeb Durnick.



**Duo of Scrambled Eggs & Truffles, Truffle Cappuccino**  
Scrambled Hillendale Farms brown eggs, truffle butter, with black “Burgundy” truffles and a purée of fall wild mushrooms and black “Burgundy” truffles, finished with steamed cream.

Champagne Brut “Sir Winston Churchill”, Pol Roger, 2008

Champagne Brut “Cristal”, Louis Roederer, 2008

### Egg Fettuccini, White Truffles

Freshly shaved white “Alba” truffles, served over egg fettuccine with truffle butter and fine herbs.

Château Pape Clément “Blanc”, Pessac-Léognan, Bordeaux, France, 2009

Château Smith Haut-Lafitte “Blanc”, Pessac-Léognan, Bordeaux, France, 2009

### Agnolotti, White “Alba” Truffles

Piedmontese raviolis filled with roasted sirloin and root vegetables, Plugrá butter and freshly shaved white “Alba” truffles.

Grenache “Rattapante”, Sine Qua Non, Santa Rita Hills, California, 2012

Syrah “Reva”, Alban, Edna Valley, California, 2014

### Seasonal Wild Mushroom, Truffles & Foie Gras, en Croûte

Wild mushroom and truffle consommé, with Foie Gras, duck confit and black “Burgundy” truffles, topped with puff pastry.

Châteauneuf-du-Pape “Cuvée du Quet”, Mas de Boislauzon, Southern Rhône Valley, France, 2007

Châteauneuf-du-Pape “Deus Ex Machina”, Clos Saint Jean, Southern Rhône Valley, France, 2010

### Char-Grilled Coturnix Quail, Black “Burgundy” Truffle Butter Sauce

Char-grilled quail with a chestnut mousseline, with black “Burgundy” truffle butter sauce.

Château Léoville Poyferré, Saint-Julien, Bordeaux, France, 2009

Château Cos d’Estournel, Saint-Estèphe, Bordeaux, France, 2009

Château Ducru-Beaucaillou, Saint-Julien, Bordeaux, France, 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.

Château Haut-Bailly, Pessac-Leognan, France, 2009

Château Beauséjour-Duffau-Lagarrosse, St. Émilion, France, 2009

Château Clos Fourtet, St. Émilion, France, 2009

### Truffle Charm, Robiola Cheese Espuma, Chocolate Truffles & Seasonal Berries

Whiskey crème brûlée with Robiola cheese foam, hazelnut & almond tuile basket filled with chocolate truffles, seasonal berries and freshly shaved white “Alba” truffles.

Sauternes, Château Rieussec, Sauternes, France, 2001

Vintage Porto, Fonseca, Douro Valley, Portugal, 1977

*\$700 per person Tax & Gratuity not included*

Often classified as one of the three best wine growing regions in France (along with Bordeaux and Burgundy), the Rhône Valley is a very large, warm region known in the wine world for its variety of earthy red wines produced mainly from Grenache, Syrah, and Mourvèdre.

## *A Truffle & Rhône Valley Wine Dinner*

With **John Junguenet**  
of **Alain Junguenet Selections**

Thursday, November 7, 2019 • 6:30 pm

Our annual Truffle Kickoff Dinner is Thursday, November 7, 2019. We invited John Junguenet of Alain Junguenet Selections to be our guest host. Alain Junguenet Selections offers a wealth of great wines that fit perfectly with black truffles.

When we choose wines for our annual dinner we look for wines that are strong enough to stand with truffle flavors, yet not interfere with them. We look for wines that have an earthy aroma, are medium-bodied, and low in acidity. We look for wines that do not compete with truffles, matches the earthiness, but also cleanse the palate. If we can find a wine with mushroom notes, even better.

Aged wine pairs perfectly to go with truffles, the aged wine brings out the best in truffle flavors as it begins to acquire an earthy flavor which perfectly complements the earthy tones of the truffle. John Junguenet went deep in his cellars to offer us an unprecedented collection of older Rhône Valley wines.



### **Scrambled Eggs & Truffles,**

Scrambled Hillendale Farms brown eggs, seasoned with truffle butter, garnished with black "Burgundy" truffles.

Vin de Savoie 'Belemnite', Domaine Blard, Savoie, France, 2015

### **Soufflé Di Formaggio, Quail Egg, Black Truffle**

Cheese fondue filled with Ubriaco cheese and grated Parmesan-Reggiano cheese, topped with a poached quail egg and freshly shaved black truffles.

St. Peray "Les Figuiers" Blanc, Bernard Gripa, St. Peray, France, 2011

### **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.

Châteauneuf-du-Pape Blanc, "Clos des Papes", Southern Rhône Valley, France, 2008  
Châteauneuf-du-Pape Blanc, "Le Vieux Donjon", Southern Rhône Valley, France, 2007

### **Truffle Cappuccino**

Truffle Cappuccino and a purée of fall wild mushrooms and black "Burgundy" truffles, finished with steamed cream.

Beaujolais "Moulin à Vent V.V.", Hubert Lapierre, Burgundy, France, 2009

Marsannay "Rouge" Joseph Roty, Burgundy, France, 2011

### **Char-Grilled Coturnix Quail, Black "Burgundy" Truffle Butter Sauce**

Char-grilled quail with a chestnut mousseline, finished with black "Burgundy" truffle butter sauce.

Massif d'Uchaux "Clos de la Brassiere" Rouge, Domaine Boisson, Côtes du Rhône Villages, France, 2010

St. Joseph "Le Berceau" Rouge, Bernard Gripa, Northern Rhône Valley, France, 2006

### **Roast Tenderloin of Veal, Sauce Périgieux**

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.

Châteauneuf-du-Pape, "Le Vieux Donjon", Southern Rhône Valley, France, 2011

Châteauneuf-du-Pape, "Clos des Papes", Southern Rhône Valley, France, 2008

\*Châteauneuf-du-Pape, "Chante le Merle" Rouge, Bosquet des Papes, Southern Rhône Valley, France 2001\* Supplemental

### **Aux Poires, Stilton**

Poached Bartlett pear and French vanilla bean ice cream with White "Alba" Truffles and truffle honey  
Clos Basté, Madiran, France, 2007

*\$155 per person Tax & Gratuity not included*

The French wine region of Beaujolais has long been considered part of Burgundy, but today it charts its own course.  
The more serious crus designations of Beaujolais drink a lot like red Burgundy.



## *A 2019 Beaujolais Nouveau Celebration*

With  
**Kysela Pere et Fils  
Imports**

Friday, November 22, 2019 • 6:30 pm

Join us Friday November 22, 2019 as we co-host our 28th Annual Beaujolais Nouveau Celebration with Kysela Pere et Fils of Winchester, Virginia. National Sales Manager James Francisco will join us in a tasting of fifteen wines from his outstanding portfolio. Chef John D'Amico has created a six-course dinner to compliment these wines.

Beaujolais Nouveau is always released the third Thursday of November, regardless of the start of the harvest. Beaujolais Nouveau owes its easy drinkability to a winemaking process called carbonic maceration, also called whole berry fermentation. This technique preserves the fresh, fruity quality of the wine, without extracting bitter tannins from the grape skins. Our 2019 Beaujolais Nouveau dinner will feature thirteen wines from Fran Kysela's outstanding portfolio.

"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



**Southern Hemisphere  
Pre-Dinner Wine Tasting**

### **"Candy Course"**

*Foie Gras Torchon/ Country Pate*

**Clos le Vigneau Vouvray, Monmousseau, Loire Valley, France, 2017**  
**Kestener Paulinsberg Kabinett Riesling, Bastgen, Mosel, Germany 2018**

### **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.*

**Chablis Fourchaume 1er Cru, Perchaud, Burgundy, France 2017**  
**Pernand-Vergelesses Blanc 1er Cru, Bavencoff, Burgundy, France, 2016**

### **Soufflé au Fromage, Quail Egg & Black Truffle**

*A cheese fondue with Camembert cheese and grated Parmesan-Reggiano cheese, topped with a poached quail egg and freshly shaved black truffles*

**"Nouveau" Beaujolais-Villages, Manoir du Carra, Beaujolais, France, 2019**  
**Cru Beaujolais "Fleurie Montee de la Tonne" Manoir du Carra, Beaujolais, France, 2017**

### **Cassoulet of Duck, Duck Broth**

*Roast Duck Breast served over a Napa cabbage timbale filled with simmered white beans, duck confit, pancetta bacon and caramelized shallots topped with a rich duck broth.*

**Savigny les Beaune "Serpentieres 1er Cru", Ecard, Burgundy, France 2016**  
**Morey St. Denis, Bavencoff, Burgundy, France 2016**

### **Char-Grilled Berkshire Pork Tenderloin, Wild Mushroom & Huckleberries**

*Char-grilled pork tenderloin, butternut squash purée, finished with smoked fall wild woodland mushroom mountain huckleberry reduction.*

**St. Joseph Le Butte d'Or, Alain Jaume, Northern Rhone, France, 2017**  
**Lirac Rouge "Reine des Bois", Mordoree, Southern Rhone, France 2016**

### **Apple Frangipane Tart**

*Ohio Apple frangipane tart, served with Madagascar French Vanilla Bean ice cream and an apricot glaze*  
**Zeltinger Sonnenuhr Riesling Auslese "Alte Reben Caldo Infernale", Gessinger, Mosel, Germany 2015**

***\$130 per person Tax & Gratuity not included***

## Truffles 101

For the past nineteen 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.

Truffles have fascinated people for thousands of years. Their attraction is a tantalizing taste and aroma which, once experienced, is never forgotten. The taste and 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 Truffle." Currently, a pound of "Black Truffles" fetches \$500 to \$850 and "White Truffles" between \$2,000 to \$2,800 per pound, making truffles one of the most expensive food items in the world. 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" 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. They mostly wind up shaved as ambrosial 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 15<sup>th</sup> Annual Truffle Dinner season will take place in late fall. Truffles are highly perishable and expensive, so we will order only what we need. Accordingly, we ask that you book your reservation one week in advance. Seating is open with no start time.

**Friday, November 1<sup>st</sup>, through Saturday, December 7<sup>th</sup>, 2019**

### Duo of Scrambled Eggs & Truffles, Truffle Cappuccino

*Scrambled Hillandale Farms brown eggs, with truffle butter, black "Burgundy" truffles and a purée of wild mushrooms and black "Burgundy" truffles, finished with steamed cream.*

### Soufflé au Fromage, Black Truffle and Quail Egg

*A blend of Ubriaco and Parmigiano-Reggiano cheese, oven baked in a ramekin and topped with a poached quail egg and freshly shaved black truffles.*

### Maine Diver Sea Scallop En Croûte, Black Truffle Butter

*A Maine diver sea scallop served in its natural shell, filled with sliced truffles and truffle butter, wrapped in puff pastry.*

### Egg Fettuccini, "Alba" White Truffles

*Freshly-shaved white "Alba" truffles, served over egg fettuccine with truffle butter and fine herbs.*

### Char-Grilled & Farmed-Raised Coturnix Quail, Black "Burgundy" Truffle Butter Sauce

*Char-grilled quail with a chestnut mousseline, finished with black "Burgundy" truffle butter sauce.*

### 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.*

### White Truffle Ice Cream, Truffle Honey & Seasonal Berries

*Madagascar French Vanilla Bean ice cream, flavored with white "Alba" truffles and truffle honey, served over an almond tuile and seasonal berries.*

***\$175 per person***

***Tax & Gratuity not included***



## *A New Year's Eve Celebration*

We will have three seatings on New Year's Eve. Our first seating will be from 4:00 pm to 6:30 pm, the second seating from 7:00 pm to 9:00 pm and the last seating will begin at 9:45 pm.

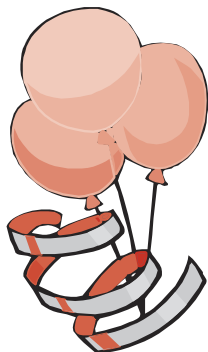
Each seating will feature a multi-course dinner. The cost for either of the first two seatings will be \$85/Per Person and \$95/per person for the last seating.

Our last seating will feature DJ Scott a local legend in Vermilion. DJ Scott has been in the music business for over 20 years, Emcee and outstanding Deejay. DJ Scott creates a great atmosphere for dancing.

Note that availability of the last seating is extremely limited.

"An optimist stays up until midnight to see the new year in. A pessimist stays up to make sure the old year leaves."

- William E. Vaughan



## *A New Year's Eve 2019*

Tuesday, December 31, 2019

### *Hors d'oeuvres*

**Roasted Heirloom Tomato & Goat Cheese Quiche, Traditional Hollandaise Sauce**

A flaky pie crust, filled with a savory custard with roasted tomatoes, eggs, cream, shallots and goat cheese with a black truffle Hollandaise sauce.

**Woodland Wild Mushroom Strudel, Mornay Comté Cream Sauce**

Layered phyllo dough with seasonal wild mushrooms, finished with a classic Comté cream sauce.

**Cocotte Potted Gulf of Mexico Shrimp Cheese Fondue, Shrimp Crackling**

Gulf of Mexico Shrimp, served in a ramekin, filled with Ubriaco cheese fondue and grated Parmigiano-Reggiano cheese, topped with shrimp crackling.

**Maine Sea Scallops & Lobster Risotto, Herb Butter Sauce**

Seared sea scallops served with lobster risotto, topped with herb butter sauce and microgreens.

### **Lobster Bisque, Fleuron**

Rich lobster bisque, flavored with Dry Sack sherry, garlic, shallots and tarragon.

### *Holiday Salade*

Erie County greens tossed with a champagne vinaigrette dressing, wrapped in an English cucumber, topped with toasted honey roasted pecans, Asian pears and dried cranberries.

### *Entrées*

**Miso Marinated Chilean Sea Bass Filet, Mirin & Calamansi Vinaigrette**

Seared sea bass filet served over braised baby bok choy finished with a Mirin, miso and Calamansi olive oil, and a hint of julienne jalapeno peppers.

**Australian Rack of Lamb, Roasted Tomato Provençal Herb Crust**

Australian rack of lamb, topped with a roasted tomato herb crust, over mousseline potatoes sauced with roasted red tomatoes, braised Cipollini onions, plump raisins, lamb glace de viande.

**Char-Grill Filet, Hickory Smoked Woodland Wild Mushroom Sauce**

Center cut filet mignon, grilled, served over herb risotto, topped with a hickory-smoked seasonal wild mushroom sauce, garnished with winter vegetables.

### *Dessert*

**Chocolate Marzipan Mousse Torte, Berry Coulis**

A chocolate mousse torte, layered with a white génoise cake, filled with chocolate mousse, topped with a marzipan chocolate ganache, garnished with seasonal berries and a berry coulis.

# CHEZ FRANÇOIS

555 Main Street  
Vermilion, Ohio 44089

*Return Service Requested*

...

[www.Chezfrancois.com](http://www.Chezfrancois.com)

...

440-967-0630

*Featured  
In This  
Issue*

*Fall 2019*



PRSRT STD  
U.S. POSTAGE  
**PAID**  
CLEVELAND, OH  
PERMIT #2180