



# CHEZ FRANÇOIS Restaurant

Spring 2019

Volume 33, Issue 1

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,

As we begin our 33<sup>rd</sup> year in Vermilion we reflect on the past and remember the people who helped us, guided us and worked with us, as well as patrons and their families who celebrated life's special moments with us at Chez François. It often takes time to figure out our purpose. At Chez François we exist as a CELEBRATION OF LIFE for birthdays, anniversaries, graduations, holidays or maybe an escape from the noise of the world. We thank you for your continued patronage of Chez François and Touché.

When a person reflects on life or business one often wonders who inspired us? Who put these stoic ideas in our head, if any at all? When I was in high school, I was blessed to have attended a basketball camp at Washington State University that was run by college coach George Raveling. He was phenomenal orator who honed his skills from Martin Luther King, Jr. I recently came across a piece written by coach Raveling called *23 Life Choices That Are in Your Control*.

Be YOU, not them. Do more, expect less. Be positive, not negative. Be the solution, not the problem. Be a starter, not a stopper. Question more, believe less. Be a somebody, never a nobody. Love more, hate less. Give more, take less. See more, look less. Save more, spend less. Listen more, talk less. Walk more, sit less. Read more, watch less. Build more, destroy less. Praise more, criticize less. Clean more, dirty less. Live more, do not just exist. Be the answer, not the question. Be a lover, not a hater. Be a painkiller, not a pain giver. Think more, react less. Be more uncommon, less common.

We look forward to our 33<sup>rd</sup> Season! We hope you will join us in Celebration of your lives and the lives of loved ones.

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 Gilchrist Guest House

(440) 290-6007

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

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## Hors d'oeuvres

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

**Homard Bisque, en Croûte** . . . . . \$14  
Rich lobster bisque seasoned with garlic, shallots and tarragon, topped with puff pastry.

**Artichaut à l'Alouette** . . . . . \$14  
California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

**Escargot Basilic** . . . . . \$15  
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.

**Homard et Saint André en Croûte** . . . . . \$20  
Maine lobster and Saint André cheese wrapped in puff pastry, baked and served with a black currant sauce.

**Coquilles Saint Jacques à la Parisienne** . . . . . \$20  
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.

**Martini de Crevettes** . . . . . \$22  
Louisiana gulf Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.

**Carpaccio de Filet de Beouf aux Champignons Sauvage** . . . . . \$20  
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** . . . . . \$16  
Natural applewood-smoked Rainbow Trout served with marinated asparagus and a chive-infused olive oil.

**Pâté Maison** . . . . . \$16  
Veal and pork country pâté, wrapped in applewood smoked bacon, pickled red onions, marinated relishes, crostini and Dijon mustard.

## Entrees

Entrees include an Amuse Bouche, a seasonally Fresh Salad, Vegetable and Potato.

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

**Assiette de Coquillage au Basilic** . . . . . \$45  
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** . . . . . \$45  
Sautéed, breaded medallions of Provimi veal tenderloin with Maine lobster, Louisiana gulf shrimp, Maine sea scallop and asparagus spears, topped with a Normandy wine sauce.

**Ris de Veau Grenobloise** . . . . . \$42  
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.

**Suprême de Volaille aux Truffles** . . . . . \$42  
Roasted Bell & Evans Frenched-breast of free-range chicken, served over an herb risotto, topped with woodland wild mushrooms, truffle butter sauce and seasonal truffles.

**Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande** . . . . . \$45  
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** . . . . . \$52  
Roasted Australian rack of lamb, topped with a roasted tomato-herb crust, summer beans, braised cipollini onions, eggplant, garlic, and olive sauce au naturel.

**Filet de Bœuf Natural, Glace de Viande** . . . . . \$45  
Center-cut filet mignon, grilled, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables and finished with a veal glace de viande.

**Entrecôte of Beef, Au Poivre Sauce** . . . . . \$52  
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 Bœuf Wellington à la Périgourdine** . . . . . \$54  
Center-cut filet mignon, grille, wrapped in puff pastry with seared 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. It can also be paired with wine, to create your own small wine dinner. This is a great way to entertain business associates or a perfect excuse to get together with friends.

Chef's menu will feature wonderful produce such as white and green asparagus, English peas, fava beans, spring root vegetables, morel mushrooms and field spinach. From the ocean we feature sea scallops, halibut, barramundi, grouper and wild, striped bass. Farm-raised spring rabbit, lamb and duck also appear on this menu.

A sample menu is shown on the right:



### *— Amuse Bouche —*

### *— First Course —*

Cured Citrus Ora King Salmon, Strawberry & Arugula Salad, Citrus Oil

### *— Second Course —*

Cream of Seasonal Wild Mushroom Cappuccino  
Searred Main Diver Sea Scallop, Apple & Raisin Chutney, Citrus Essence  
Mishima Ranch Wagyu Tartare, Sunnyside up Quail Egg

### *— Third Course —*

Maine Lobster Ravioli & Scampi, Truffle Butter Sauce  
Char-Grilled, Farm-Raised Coturnix Quail, Fig & Tawny Port Reduction  
Woodland Wild Mushrooms with Mushroom Risotto

### *— Fourth Course —*

Searred Pacifico Striped Bass Louisiana Crayfish, Verjus Butter Sauce  
Tournedo of Beef, Duck Confit & Woodland Wild 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

*\$110 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 - \$15**

Selection of cheeses du jour.

#### **Smoked Salmon & Peekytoe Crab Timbale - \$20**

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

#### **Hawaiian Ahi Tuna, Daikon Radish Salad - \$25**

Hawaiian Ahi Tuna, sesame seeds, served cold, with a daikon radish & heirloom tomato salad, Calamansi vinaigrette dressing.

#### **Chez François Shrimp Cocktail - \$22**

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

#### **Pâté Maison - \$15**

Veal and pork country pâté, wrapped in applewood smoked bacon, pickled red onions, marinated relishes, crostini and Dijon mustard.

#### **Steamed Mussel & Smoked Salmon Cream Sauce - \$16**

Steamed Prince Edward Island mussels tossed with a smoked salmon cream sauce.

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

Seasonal flat bread du jour, Chef's choice.

#### **Frites Poutine - \$12**

French fries seasoned with fine herbs, topped with brown sauce, sprinkled with Roquefort cheese.

### *- 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 - \$14**

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 - \$18**

Seared sea scallop served with lobster risotto.

#### **Fried Calamari, Sesame Horseradish Aioli - \$20**

Deep-fried calamari served over Napa cabbage with toasted sesame seeds finished with a sesame horseradish aioli.

#### **Lake Erie Perch, Jicama & Cucumber Coleslaw - \$20**

Perch, lightly breaded with panko crumbs, served over a jicama, cucumber and pickled ginger slaw, topped with a seasonal radish curl, citrus cayenne olive oil and Touché tartar sauce.

#### **Broiled Scampi & Herb Olive Oil Clam Sauce - \$25**

Broiled scampi served over saffron fettuccine noodles and an herb olive oil clam sauce.

#### **Chez François Herb Meatloaf, Brown Sauce - \$20**

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

#### **Lobster Ravioli, Truffle Butter Sauce - \$20**

An egg pasta Ravioli, filled with Maine lobster, and topped with lobster and a truffle butter sauce, garnished with shaved Parmigiano-Reggiano cheese.

#### **Roast Chicken, Coq au Vin - \$25**

A classical chicken dish of roasted Bell & Evans free-range chicken breast simmered in applewood smoked bacon, Vidalia onions, seasonal mushrooms, chicken stock and red wine, with mousseline herb potatoes.

#### **Braised Ohio Proud Short Rib, Moroccan Barbeque - \$25**

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

#### **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.

### *- 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.



## Special Events

### Upstairs at Touché and the Parisian Room

Our special events revolve around a special day or event, such as St. Patrick's Day and the Kentucky Derby



### St. Patrick's Weekend Celebration

Friday, March 15 & Saturday, March 16, 2018

Open seating 5:00 pm - 10:00 pm

Join us upstairs at Touché and The Parisian Room as we feature a St. Patrick's Day Celebration with specials on Irish Ales and Stouts, flights of small-batch Irish Whiskey and Irish Coffee. In addition, Chef John D'Amico will feature a four-course "St. Patrick's Day" menu for **\$55 per person - Tax & Gratuity not included**. So, wear something green and come join us.

#### Guinness® & Onion Soup, Tillamook Cheddar Gratinée

Sweet onions with Guinness® and beef consommé, topped with Tillamook cheddar crouton and melted Tillamook Cheddar cheese.

#### Winter Kale & English Pea Quiche, Traditional Hollandaise Sauce

A flaky pie crust filled with a savory custard with winter kale and English peas, eggs, cream, shallots and Vermont white cheddar cheese topped with a hollandaise sauce.

#### Chez François Corned Beef, Braised Cabbage & Fingerling Potatoes

Simmered Corned beef and banger sausage with baby carrots, braised cabbage fingerling potatoes, applewood smoked bacon, parsley vegetable broth.

Or

#### Char-Grilled Óra King Salmon, Braised Cabbage & Fingerling Potatoes

Char-grilled Óra King salmon with baby carrots braised cabbage and fingerling potatoes served in a Chardonnay parsley vegetable broth.

#### Irish Mist® Whisky Chocolate Mousse Torte, Honey Crème Anglaise Sauce

### An Irish Whiskey Tasting Fit for St. Patrick

Friday, March 15, 2019 - 6:30 pm

Join us on the beginning of St. Patrick's Weekend as we welcome back **Joseph DeLuca** who takes us on a tour of Irish Whiskey from Blended to Pot still to Well-Aged, this event is a perfect start to your weekend. **\$100 per person - Tax & Gratuity not included**

#### English Pea and Vermont Cheddar Quiche, Traditional Hollandaise Sauce

A flaky pie crust filled with a savory custard with winter kale and English peas, eggs, cream, shallots and Vermont aged white cheddar cheese topped with a hollandaise sauce.

**The Blended:** Jameson Caskmates • Bushmills® Black Bush • Tullamore™ DEW 15-yr

#### English Cotswold & Banger Sausage Fondue, Quail Egg

Banger sausage served in a ramekin with pancetta bacon and caramelized onions, filled with English Cotswold cheese fondue, topped with a quail egg.

**The Pure Pot Still:** Green Spot • Yellow Spot • Redbreast® 12-yr Cask Strength

#### Chez François Corned Beef, Braised Cabbage & Fingerling Potatoes

Simmered corned beef and banger sausage with baby carrots, braised cabbage fingerling potatoes, applewood smoked bacon, parsley vegetable broth.

**The Aged:** The Quiet Man 8 Year Old Single Malt • Bushmills® 10-yr Old Single Malt Jameson® 18-yr Old

#### Irish Mist® Whisky Chocolate Mousse Torte, Honey Crème Anglaise Sauce

A chocolate génoise cake filled with Irish Mist® Whisky, chocolate mousse and topped with chocolate Chantilly cream icing, crushed pistachios, berries and honey crème anglaise sauce.

*Irish Mist® Liqueur, Dublin, Ireland*



## Upstairs at Touché and the Parisian Room

### Kentucky Derby Day Dinner

Saturday, May 4, 2019

Open seating 5:00 pm - 9:00 pm - Post Time 6:46 pm

Join us in May at Touché and The Parisian Room as we feature a Kentucky Derby Party with specials on Makers Mark® Mint Juleps and flights of small-batch Kentucky Bourbons. In addition, Chef John D'Amico will feature a four-course "Derby" menu for **\$55 per person - Tax & Gratuity not included**. So, put on your derby hat and join us for a fun and festive event. This will be our sixth annual Kentucky Derby Party, which sold out early last Spring, so please call soon.

#### Kentucky Burgoo Soup, Chervil Salsa Cruda

A Kentucky Derby favorite, made with pork, beef, lamb and chicken with root seasonal vegetables and okra, finished with a chervil salsa cruda.

#### Vermont White Cheddar Cheese Quiche, Mornay Sauce

A flaky pie crust filled with savory custard with ham, bacon, eggs, cream, shallots, and pimientos and Vermont white cheddar cheese topped with a white cheddar Mornay sauce.

#### Braised Angus Beef® Chuck Short Rib, Classical Bourbon Espagnole Sauce

Braised, aged Angus Beef® short rib in its natural juices served over Kentucky Derby creamy cheddar grits, finished with a bourbon Espagnole sauce.

#### Kentucky Derby Pecan & Chocolate Tart, Bourbon Crème Anglaise

A tart filled with caramel custard with pecans and chocolate, topped with Chantilly cream, served with Madagascar French vanilla bean ice cream and bourbon crème anglaise sauce.

### Springtime in Italy

"An Italian Wine, Cheese, & Dinner Experience"

Sunday, April 28, 2019 • 6:30 pm

**\$90 per person - Tax & Gratuity not included**



Join us Sunday April 28, 2019 at Touché as we welcome the wines of Specialty Wine Co. with Claudio Salvador & Antonella Mancini, owners/wine producers/importers and cheese importer, Chef 2 Chef. The dinner will feature four white wines, four red wines and two dessert wines and eight regional cheeses of Italy.

#### - A White Wine Cheese Flight Paired with Regional Cheeses -

*Vernaccia di San Gimignano, Il Lebbio, Tuscany, 2017*  
*Bianco, La Cryma Christie, Casa Setaro, Campania, 2016*  
*Vermentino di Gallura, Thilibas, Cantina Pedres, Sardegna, 2017*  
*"Versus", Incrocio Bruni 54, Vignamato, Marche, 2017*

#### Hawaiian Ahi Tuna, Petit Arugula & Heirloom Tomato Salad, Olive Oil Brine

A cold lightly-peppered, seared Hawaiian premium Ahi Tuna, heirloom tomato and petit arugula salad, tossed with an olive brine juice dressing topped with an aged Pecorino-Romano cheese.

#### Risotto alla Milanese, Parmigiano-Reggiano Cheese Crisp

Risotto made with Carnaroli rice with onions, chicken consommé, Plugrá butter, fine herbs and Parmigiano-Reggiano and saffron, garnished with a cheese crisp.

#### - A Red Wine Cheese Flight Paired with Regional Cheeses -

*Cannonau di Sardegna, Cerasio, Cantina Pedres, Sardegna, 2016*  
*Cabanico, Alovini, Basilicata, 2015*  
*Capo di Stato, Loredan Gasparini, Venegazzu, Veneto, 2013*  
*Amarone della Valpolicella, Il Roverone, Verona, 2013*

#### A Cheese Fondue with Morel Mushrooms & Quail Egg

Ubbriaco cheese fondue topped with a sunny side up quail egg and morel mushrooms.

#### Cherries François

Cherries marinated in a Ruby port sauce with cinnamon, cloves and whole star anise, served over an almond cookie with French Madagascar Vanilla Bean ice cream

*Passito del Veneto, Il Roverone, IGT Veneto, Italy*  
*Vi de Visciola, Vignamato, Marche, Italy*



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three

## Upstairs at Touché and the Parisian Room

### *Matt Cline Three Wines*

At Touché in The Parisian Room

Friday, May 10, 2019 • 6:30 pm

\$90 per person - Tax & Gratuity not included

We are honored to host a Winemaker Dinner featuring Zinfandel royalty Matt Cline of the famed Cline family. Matt's winemaking career began in 1982-including 16 years at Cline Cellars, where he was responsible for branding Cline Cellars' unique style of winemaking.

#### **Tomato & Olive Tapenade**

*Rosé "Old Vine", Contra Costa County, California, 2016*

#### **Scotch-Barreled Smoked Salmon Croque-Monsieur, Dill Apple/Cucumber Salad**

*Chardonnay "Stanley Ranch", Napa Valley, California, 2015*

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

*Red "Old Vines Field Blend", Contra Costa County, 2015*

*Mataro "Old Vine", Contra Costa County, 2016*

*Carignane "Lucchesi", Contra Costa County, 2011*

#### **House-Cured Kurobuta Pork Belly, Pork Zinfandel Reduction**

*Petite Sirah, Contra Costa County, 2015*

*Zinfandel "Old Vines", Contra Costa County, 2015*

*Zinfandel "Evangelho", Contra Costa County, 2015*

#### **Madagascar French Vanilla Bean Pecan Ball & Luxardo Cherries**

*Zinfandel "Evangelho" Late Harvest, Contra Costa County, 2015*

### *Oregon Wine Tasting and Mushroom Tasting*

With Winemaker/Proprietor Mike D. Etzel

Thursday, May 30, 2019 • 6:30 pm

\$95 per person - Tax & Gratuity not included



Join us as we welcome Winemaker Mike D. Etzel to Vermilion. Founded in 1988 the Beaux Frères Vineyard is located on an 88-acre farm atop Ribbon Ridge in the Chehalem Valley near Newberg (Yamhill County, Willamette Valley, Oregon, USA). A biodynamic farm since 2005 they have found that avoiding commercial sprays in favor of gentle tonics like dandelion and stinging nettle tea lead to a symbiotic relationship with the environment.

#### **Char-Grilled Öra King Salmon Filet, Morel Mushroom Pinot Noir**

Grilled King Salmon filet over roasted fingerling potatoes, Morel mushroom Pinot Noir glace de viande.

*Chardonnay, Yamhill-Carlton AVA, 2017*

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

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

*Pinot Noir, Willamette Valley AVA, 2017*

#### **Hen of the Woods Mushroom Risotto, Parmigiano-Reggiano Cheese Crisp**

Hen of the Woods mushroom Risotto, onions, Plugrá butter, Parmigiano-Reggiano cheese crisp.

*Pinot Noir "Zena Crown", Eola/Amity AVA, 2017*

#### **Seared Loin of Colorado Lamb, Tomato Glace de Viande, Celery Root Espuma**

Loin of lamb served over a Napa cabbage timbale filled with root vegetables and cannellini beans.

*Pinot Noir "Beaux Frères Vineyard", Ribbon Ridge AVA, 2015*

*Pinot Noir "Belles Soeurs Cuvee", Ribbon Ridge AVA, 2017*

#### **Chocolate Crepe Torte, Mountain Huckleberries**

"In my family, farming has been a tradition since arriving in California nearly 200 years ago. Today, farming is the lifeblood of our wines and the grounding element in creating the style of wine." - Joe Wagner

## *A California Wine Dinner*

With **Rebecca Rhode** of

### **Copper Cane Wines & Provisions**

Thursday, March 14, 2019 • 6:30 pm

Ms. Rebecca Rhode joins us for a portfolio tasting of Copper Cane Wines & Provisions.

Bolstered by the 2015 sale of Meiomio to Constellation Brands, Joe Wagner is now shaping the next phase of an already impressive wine career. Over the past two years, he has assembled a broad portfolio of wines at his latest company, Copper Cane Wines & Provisions.

Owned and operated by Joseph Wagner, Copper Cane Wines & Provisions is based in Napa Valley, California and houses a collection of brands that are crafted to offer a touch of luxury for everyday indulgence. The portfolio includes: **Elouan** Pinot Noir, Chardonnay and Rosé from Oregon, **Belle Glos** Pinot Noirs from prime California coastal vineyards, **Böen** Russian River Valley Pinot Noir, **Beran** Zinfandel of California, **Quilt** Napa Valley Cabernet Sauvignon & Chardonnay, and **Steorra**, a Brut Sparkling wine made of Chardonnay and Pinot Noir grown in Sonoma County's prestigious Russian River Valley.

# COPPER CANE

WINES & PROVISIONS

**Sparkling Wine "Steorra", Russian River Valley, California, NV**

**Hawaiian Yellow Fin Tuna Tartar, Citrus Oil**

*A spicy timbale of Hawaiian Yellow Fin Tuna tartar tossed with citrus juice, clementine oranges, pickled ginger, chives and micro greens served with potato gaufrettes.*

**Rosé "Oeil de Pedrix", Belle Glos, Central Coast, California, 2018**  
**Rosé, Elouan, Oregon, 2018**

**Cocotte Potted Gulf of Mexico Crayfish Fondue, Crayfish Crackling**

*Gulf of Mexico crayfish, served in a ramekin, filled with Point Reyes Toma farmstead California cheese fondue topped with crayfish crackling.*

**Chardonnay, Elouan, Oregon, 2017**  
**Chardonnay, "Quilt", Napa Valley, California, 2016**

**Wild Mushroom Ravioli with Bacon Lardons, Petite Shitake, Sundried Cherry**

*Ravioli made with mushroom pasta filled with seasonal wild mushrooms gamished with petite beech mushroom, sundried cherries glace de viande, bacon lardons*

**Pinot Noir, "Tri-Appellation" Böen, Sonoma • Monterey • Santa Barbara, California, 2017**  
**Pinot Noir Reserve "Missoulan Wash", Elouan, Oregon, 2016**

**House-Cured Kurobuta Pork Belly, Hen of the Woods Pinot Noir Reduction**

*Seared Black Berkshire pork belly simmered in its natural juices, finished with seasonal Hen of the Woods mushrooms and pork Pinot Noir reduction.*

**Pinot Noir "Clark and Telephone", Bell Gloss, Santa Maria • Santa Barbara, California, 2017**  
**Pinot Noir "Eulenloch", Belle Glos, Napa Valley, 2015**

**Teres Major Filet "Sous Vide", Grille, Cabernet Truffle Wine Sauce**

*Teres Major Tenderloin slow-cooked in its natural juices, grilled, wild mushroom & mousseline Jerusalem artichoke brunoise, wild mushroom duxelle, finished with a red wine truffle sauce.*

**Zinfandel, "Beran", Sonoma Valley, California, 2014**  
**Cabernet Sauvignon, "Quilt", Napa Valley, California, 2016**

**\*Cabernet Sauvignon "Reserve", "Quilt", Napa Valley, California, 2015\* Supplemental Charge**

**Delarobi Fruit Tart, Marionberry Sorbet**

*A fruit tart filled with an almond frangipane topped with pastry cream with seasonal strawberries, raspberries, blackberries and kiwi, topped with an apricot glaze, Marionberry sorbet, berry coulis.*

*\$115 per person*

*Tax & Gratuity not included*

There are 400 grape varieties in Spain! However, the bulk of the production comes from Tempranillo, Garnacha, Monastrell, Albariño, Palomino, Airen, Macabeo, Parelada, and Xarel-lo.

## *A Spanish Wine Dinner*

With James Francisco of

**Fran Kysela Pere & Fils**

Thursday, April 11, 2019 • 6:30 pm



Join us as we welcome Mr. James Francisco back to Chez to explore the Spanish Portfolio of Kysela Pere & Fils. The dinner will feature 14 wines from 11 regions throughout Spain. This will be a great way to learn more about wines from the Iberian Peninsula.

When I asked my mother recently what kind of Spanish wine she enjoyed, she enthusiastically exclaimed, “sangria!” Of course, Spain has much more to offer in wine than just that tasty pitcher drink. There are so many great values in Spanish wine—delicious (and inexpensive!) bottles for any occasion. But you will also be rewarded if you decide to spend a little more and explore the classic wines of Spain. If you drink wines mostly from the New World—like South America, California, or Australia. Lush Spanish wines are a great introduction to the Old World.

Since Spain is a peninsula, the climate varies widely from region to region. Most of central Spain sizzles under the summer sun and gets very cold in the winter. In the north-western part, called Galicia, the cool ocean breezes and many rivers lead to the moniker “Green Spain.” In the south, the brutal, arid land and howling winds can prove too much for most grapes. The Mediterranean to the west contributes warm temperatures and cooling breezes, while the Pyrenees on the border with France block rain clouds from the north central area.

### **Jamón Ibérico & Spanish Olives**

A cold meat plate with Jamón Ibérico, olives and saffron herb cheese Piquillo pepper & crostini.  
Cava, Painous Catalonia, Spain NV

### **Seared Diver Sea Scallop, Serrano Ham Cornet, Leeks & Chervil Green Sauce**

Seared Maine sea scallop served on a bed of sautéed leeks, pimientos and fine herbs,  
Serrano ham cornet, finished with a cilantro chervil green cream sauce.  
Txakolina, “Bodega Alleme”, Getariako Txakolina, Spain 2017  
Albariño, “Palacio de Fefnanes”, Rias Biaxas, Spain, 2017  
Rioja Blanco, “Organic”, Burgo Viejo, Rioja, Spain 2017

### **Tortilla Española, Chorizo & Manchego, Smoked Paprika Hollandaise Sauce**

A Spanish omelet flavored with leeks, onions, potatoes, chorizo & Manchego cheese,  
topped with smoked paprika hollandaise sauce.  
Bierzo “Mencia”, Valle del Cua, Bierzo, Spain, 2016  
Jumilla, “Bodegas Torre Castillo Alegre”, Jumilla, Spain, 2015  
Priorat, “Mas Sinen Petit Mas Sinen”, Priorat, Spain, 2015

### **House-Cured Ohio Proud Pork Belly, Rioja Reduction**

Seared pork belly simmered in its natural juices, chorizo saffron risotto flavored  
with 12-month aged Manchego cheese, finished with a Rioja reduction.  
Ribera del Duero “Crianza”, Convento Oreja, Ribera del Duero, Spain, 2014  
Rioja “Crianza”, Luis Canas Rioja, Spain, 2015  
Toro “Crianza”, Finca Sobreno Toro, Spain, 2014

### **Roast Tenderloin of Ohio Proud Beef, Piquillo Pepper Confit**

Roast tenderloin of beef served over roasted Piquillo peppers and lyonnaise fingerling potatoes,  
topped with beef jus and fine herbs and Piquillo pepper confit.  
Priorat “Reserva”, Mas Sinen Coster, Priorat, Spain, 2011  
Ribera del Duero “Reserva”, Pago Carraovejas, Ribera del Duero, Spain 2014  
Rioja “Gran Reserva”, Luis Canas, Rioja, Spain, 2011

### **Valdeón Cheese, Macaroon & Spiced Almond Brittle, Date & Bartlett Pear Chutney**

Macaroon filled with Valdeón cream cheese, spiced almond brittle, served with a date and pear chutney.  
Pedro Ximenez, “Leyenda”, Jerez, Spain, NV

*\$115 per person*

*Tax & Gratuity not included*

## *An Easter Celebration*

Sunday, April 21, 2019 • 1:00-7:00 pm

Have you ever wondered why Easter Sunday can fall anywhere between March 22 and April 25? And why do Eastern Orthodox churches celebrate Easter on a different day than Western churches? These are all good questions with answers that require a bit of explanation. What follows is an attempt to clear up at least some of the confusion.

At the heart of the matter lies a very simple explanation. The early church fathers wished to keep the observance of Easter in correlation to the Jewish Passover. Because the death, burial, and resurrection of Jesus Christ happened after the Passover, they wanted Easter to always be celebrated subsequent to the Passover. And, since the Jewish holiday calendar is based on solar and lunar cycles, each feast day is movable, with dates shifting from year to year. Now, from here the explanation grows more complicated.

Today in Western Christianity, Easter is always celebrated on the Sunday immediately following the Paschal Full Moon date of the year. I had previously, and somewhat erroneously stated, that "Easter is always celebrated on the Sunday immediately following the first full moon after the vernal (spring) equinox." This statement was true prior to 325 A.D., however, over the course of history (beginning in 325 A.D. with the Council of Nicea) the Western Church established a more standardized system for determining the date of Easter.

In actuality, the date of the Paschal Full Moon is determined from historical tables and has no correlation to lunar events.

As astronomers were able to approximate the dates of all the full moons in future years, the Western Christian Church used these calculations to establish a table of Ecclesiastical Full Moon dates. These dates would determine the Holy Days on the Ecclesiastical calendar.



### *Soup*

#### **Cream of Roasted Tomato Soup, English Cotswold Cheese Espuma**

Cream of roasted tomato soup and pumpernickel croutons, topped with an English Cotswold cheese foam.

#### **Soup a L'Oignon Gratinée**

French onion soup with toasted crouton and Gruyère cheese.

#### **Homard Bisque**

Rich lobster bisque flavored with brandy and tarragon topped with a fleur-de-lis.

### *Chez François Salad*

#### **Chez François Blackberry & Strawberry Spring Salad**

Elite County greens tossed with a champagne vinaigrette dressing, wrapped in an English cucumber topped with seasonal blackberries, strawberries and honey-roasted pecans.

### *Entrées*

#### **Miso Marinated Chilean Sea Bass Filet, Papaya & Mango Sauce**

Seared sea bass filet served over braised baby bok choy & lyonnaise sweet potatoes topped with a papaya & mango sauce with a hint of jalapenos, garnished with a sweet potato curl.

#### **Bell & Evans Chicken Breast, Louisiana Shrimp, Wild Mushroom Tarragon Cream Sauce**

Lightly egg battered free-range chicken breast sautéed served over mousseline potatoes topped with a seasonal wild mushroom & Louisiana shrimp tarragon cream sauce.

#### **Roasted Australian Rack of Lamb, Provençale, Tomato Glace de Viande**

Roasted Australian rack of lamb, topped with a tomato tapenade and fine herb crust, served over a stuffed heirloom tomato, with zucchini, eggplant and onion mix topped with a rich lamb glace de viande.

#### **Filet de Boeuf Napoleon, Pekin Duck Confit & Tawny Port Wine Sauce**

Filet of aged beef, grilled, served over a ragout of cannellini beans with root vegetables, potato galette, topped with duck confit and a tawny port wine sauce, garnished with spring vegetables.

### *Desserts*

#### **Chocolate Hazelnut Mousse Torte, Black Currant Sauce**

A rich chocolate genoise cake filled with a hazelnut chocolate mousse topped with a praline Chantilly cream icing and toasted hazelnuts, black currant sauce.

#### **Vanilla Cheesecake, Strawberry Chutney**

A vanilla cheese cake served with a graham cracker crust topped with a Chantilly cream icing, finished with a strawberry sauce.

*\$75 per person*

*Tax & Gratuity not included*

2015 has Bordeaux producers smiling again, after a run of both difficult vintages and smaller-than-usual crops from 2011 through 2013. Quality looks to be consistently high among reds, dry whites and sweet wines.

## *A Bordeaux Wine Dinner*

With **Monsieur Daniel Greathouse**

Sunday, May 5, 2019 • 5:00 pm

Join us for one of most anticipated wine dinners every year our annual Bordeaux Dinner featuring the Wines of Bordeaux with a emphasis on the outstanding 2015 vintage and a few older treasures. Mr. Dan Greathouse, Heidelberg Distributing Company, Ohio's largest importer of Bordeaux Wine, will co-host this event.

After tasting about 1,300 Bordeaux 2015 in France, the JamesSuckling.com team concluded that the 2015 vintage has truly lived up to its great potential in every sense. Red, white or sweet, the wines show wonderful harmony, intensity and freshness. Exciting and exquisite, the best of 2015s benefit enormously from this freshness quality, which derives from the slightly higher acidity and lower alcohol levels. Here are 10 Bordeaux wines from the 2015 vintage that have scored a perfect 100 points, and each is conclusive proof that Bordeaux is truly back.

Bordeaux is one of the most important wine producing regions in the world. One third of the good quality wine in France comes from Bordeaux. Bordeaux is 57 appellations, about 7,000 wine-producing châteaux, and 13,000 wine growers. The large diversity of Bordeaux suggests an equal diversity of soil.



### **Cured Ōra King Salmon & Lake Erie Creamery Goat Cheese Timbale, Peekytoe Crab**

*House-cured Ōra king salmon timbale filled with Peekytoe crab, goat cheese and clementine oranges garnished with crème fraîche and Malossol Osetra caviar, citrus oil.*

**Clarendelle Rosé by Haut-Brion, Pessac-Léognan, 2017**  
**Bordeaux Blanc, "Chateau Marjosse", Entre-deux-Mers, 2017**  
**Bordeaux Blanc, "Chateau de France", Pessac-Léognan, 2015**

**Cream of Wild Mushroom Cappuccino, Parmigiano-Reggiano Cheese Espuma**  
*A amusé bouche of puréed seasonal wild mushroom soup, topped with a Parmigiano-Reggiano cheese foam*  
**Bad Boy, Mauvais Garçon, Bordeaux, 2015**  
**Château La Tour de By, Cru Bourgeois Supérieur, Médoc, 2015**  
**Château Corbin, Grand Cru Classé, St. Émilion, 2016**

**Agnolotti, Spring Morel Mushrooms & Truffle Butter Sauce, Duck Crackling**  
*Agnolotti made with mushroom pasta, with duck confit and wild mushrooms, topped with morel mushrooms, white Alba truffle butter sauce, shaved Parmigiano-Reggiano cheese, finished with duck crackling.*  
**Château Teyssier, St. Émilion, 2015**  
**Château La Forge, Gran Cru, St. Émilion, 2015**  
**Vieux Château Mazerat, Gran Cru, St. Émilion, 2015**

**Seared Loin of Colorado Lamb, Tomato Glace de Viande, Celery Root Espuma**  
*Loin of lamb lightly peppered, seared, served over a Napa cabbage timbale filled with root vegetables and cannellini beans, topped with a roasted tomato glace de viande, finished with a celery root espuma.*  
**Château Faugetes, Gran Cru Classé, St. Émilion, 2015**  
**Arômes de Pavie, St. Émilion, 2015**  
**Clos du Beau Pere, Pomerol, 2015**

**Cervena Venison Saddle, Hickory-Smoked Spring Morel Mushrooms**  
*Slow-roasted saddle of venison, morel mushroom risotto, hickory-smoked wild mushroom sauce.*  
**Le Petit Mouton de Mouton-Rothschild, Pauillac, 2011**  
**Les Tourelles de Château Pichon Baron, Pauillac, 2012**  
**Pauillac de Château Haut-Bages Libéral, Pauillac, 2014**

**Fourme d'Ambert, Stewed Spring Strawberry & Rhubarb François**  
*Fourme d'Ambert cheese served with stewed spring strawberry & rhubarb chutney with hazelnut macarons filled with hazelnut pastry cream.*  
**Sauternes, Château Guiraud, Premier Grand Cru Classé, Sauternes, 2015**

*\$170 per person Tax & Gratuity not included*



## *A Mother's Day Celebration*

Sunday, May 12, 2019 • 1:00-7:00 pm

In the United States, Mother's Day started nearly 150 years ago when Anna Jarvis, an Appalachian homemaker, organized a day to raise awareness of poor health conditions in her community...a cause she believed would be best advocated by mothers. She called it "Mother's Work Day."

Fifteen years later, Julia Ward Howe, a Boston poet, pacifist, suffragist, and author of the lyrics to the "Battle Hymn of the Republic," organized a day encouraging mothers to rally for peace, since she believed women bore the loss of human life more harshly than men.

In 1905 when Anna Jarvis died, her daughter, also named Anna, began a campaign to memorialize the life work of her mother. Legend has it that young Anna remembered a Sunday school lesson that her mother gave in which she said, "I hope and pray that someone, sometime, will found a memorial mother's day. There are many days for men, but none for mothers."

Anna began to lobby prominent businessmen like John Wannamaker, and politicians including Presidents Taft and Roosevelt to support her campaign to create a special day to honor mothers. At one of the first services organized to celebrate Anna's mother in 1908, at her church in West Virginia, Anna handed out her mother's favorite flower, the white carnation. Five years later, the House of Representatives adopted a resolution calling for officials of the federal government to wear white carnations on Mother's Day. In 1914 Anna's hard work paid off when Woodrow Wilson signed a bill recognizing Mother's Day as a national holiday.

### *Soup*

**Cream of English Pea Soup, Montrachet Goat Cheese Espuma**  
 Purée of English pea soup topped with a Montrachet goat cheese foam.

### **Soup a l'Oignon**

French onion soup with toasted crouton and Gruyère cheese.

### **Homard Bisque, Fleuron**

Rich lobster bisque flavored with brandy and tarragon topped with a fleuron.

### *Chez François Salad*

#### **Chez François Spring Spinach & Strawberry Salad**

Erie county spring spinach salad tossed with champagne vinaigrette dressing with sweet pickled Bermuda red onions and seasonal strawberries.

### *Entrées*

#### **Florida Hog Snapper Filet, Asian Pear Bénédictine Butter Sauce**

Sautéed hog snapper filet, breaded with almond flour topped with an Asian pear Bénédictine butter sauce.

#### **Roasted Frenched Chicken Breast, Basilic & Louisiana Shrimp**

A roasted frenched chicken breast, with toasted pine nuts, Parmigiano-Reggiano cheese and a basil-infused herb butter sauce served over an herb risotto, topped with Louisiana shrimp.

#### **Seared California Duck Breast, Cherry Glace de Viande**

Lightly peppered duck breast, served with plump raisins, sun-dried cherries, topped with Montrachet goat cheese, sauced with a Frangelico duck glace, with a hazelnut sweet yam cake, sweet yam curl.

#### **Filet de Boeuf, Hickory-Smoked Cabernet Sauvignon Wild Mushroom Sauce**

Grilled filet of aged beef served over an herb risotto topped with a seasonal hickory smoked wild mushroom sauce with spring vegetables, garnished with a Parmigiano-Reggiano cheese crisp.

### *Desserts*

#### **White Chocolate Mousse Torte, Cherries François**

A white génoise cake filled with white chocolate mousse torte topped with Chantilly cream, served with marinated California cherries in a Port wine sauce.

#### **Strawberry Fruit Tart, Strawberry French Vanilla Bean Ice Cream**

A fruit tart filled with an almond frangipane topped with pastry cream with seasonal strawberries topped with Chantilly cream served with strawberry French vanilla bean ice cream, strawberry coulis.

*\$75 per person Tax & Gratuity not included*

"Overseen by Moët Hennessy, these exceptional wines from around the world come together as a collection of rare brands where heritage and innovation, authenticity and creativity converge."

## *A Moët Hennessy Wine Dinner*

Featuring

### "Four Continents in One Night"

Thursday, May 16, 2019 • 5:00 pm

The **LEGENDARY** and iconic brands of Moët Hennessy transcend any category. More than champagnes, spirits, and wines, they are vehicles for personal memories and in so many ways the unique products of hundreds of years of cumulative knowledge and craftsmanship. They are the result of nature coming together with innovation and expertise. They tell intimate stories of their terroir, and when shared with friends, colleagues, lovers and family, they enhance the stories we create with each other. They are an integral part of our most momentous occasions and they have the power to transform what might otherwise have been an ordinary day or evening into something extraordinary.

Join us for a Spring wine dinner featuring the iconic brands of LVMH. LVMH Moët Hennessy Louis Vuitton SE, also known as LVMH, is a French multinational luxury goods conglomerate headquartered in Paris, France.

This dinner will feature a **Seven-Course Dinner** with **12 Wines** from **Four Continents** including Napa Valley wineries **Domaine Chandon** and **Newton**, Sonoma County Winery **Smoke Tree**, all from North America. **Cloudy Bay** from New Zealand and **Cape Mentelle** from Australia, both from Oceania. **Numanthia** from Spain/Europe and **Cheval des Andes** and **Terrazas de los Andes** from Argentina/South America.

# Moët Hennessy

**Sparkling Rosé "Etoile",** *Domaine Chandon, Cameros Valley, California, NV*

**Cream of Heirloom Carrot & Curry Cappuccino, Ginger Foam**

*An amuse bouche of purée of heirloom carrots and curry soup topped with a ginger foam.  
Torrantes "Reserva", Terrazas de los Andes, Cafayate Valley, Salta, Argentina, 2017*

**Montrachet Goat Cheese & Roasted Vegetable Terrine, Root Vegetable Purée**

*A seasonal vegetable terrine wrapped in leeks, layered with asparagus, roasted zucchini, squash, turnips and Montrachet goat cheese, sauced with a root vegetable purée.*

**Sauvignon Blanc/Semillon, "Cape Mentelle",** *Margaret River, Australia, 2017*  
**Sauvignon Blanc "Te Koko",** *Cloudy Bay, Marlborough, New Zealand, 2017*

**Peekytoe Crab Salad, Pineapple Brunoise**

*A crab salad flavored with a brunoise of pineapple, ginger, jicama and mint, wrapped in an English cucumber, flavored with fine herbs and citrus olive oil, topped with a beet curl.*

**Chardonnay, "Cloudy Bay",** *Marlborough, New Zealand, 2017*  
**Chardonnay "Unfiltered",** *Newton Napa Valley, California, 2017*

**Oxtail Ravioli, Truffle Butter Sauce**

*Ravioli filled with oxtail, garnished with wild mushrooms, flavored with a White Alba Truffle butter sauce, with shaved aged Parmigiano-Reggiano cheese.*

**Pinot Noir, "Smoketree",** *Sonoma County, California, 2015*

**Pinot Noir "Te Wahi",** *Cloudy Bay, Central Otago, New Zealand, 2016*

**Roasted Texas Wagyu Strip Loin, Morel Mushroom Cabernet Sauvignon Wine Sauce**

*Grass and grain fed Texas Wagyu strip loin roasted, with sage, thyme and pepper, with a brunoise of spring wild mushrooms, Cabernet Sauvignon wine sauce.*

**Cabernet Sauvignon "Unfiltered",** *Newton, Napa Valley, California, 2015*  
**Cabernet Sauvignon, "Cape Mentelle",** *Margaret River, Australia, 2016*

**Wild Boar Loin, Huckleberry Glace de Viande**

*Roasted lightly peppered wild boar loin, served over a Napa cabbage timbale filled with wild boar confit, finished with a mountain huckleberry glace de viande.*

**Toro Red "Numanthia",** *Numanthia, Toro, Spain, 2014*  
**Red, "Cheval des Andes",** *Mendoza, Argentina, 2015*

**Wild Boar Loin, Huckleberry Glace de Viande**

*A flaky pastry filled with Chantilly and pastry cream with seasonal berries, drizzled with a berry coulis.*

*\$120 per person*

*Tax & Gratuity not included*

## Craft Cocktails

### At Touché

Last year our "Barrel Aged" Craft Cocktails were a huge success, from The Vieux Carre to The Negroni to the Rusty Nail. We are always in search of new recipes and ideas. Below are recipes for our latest cocktail and a time-honored classic, each of which will be featured this spring:



#### El Caribe "Barrel Aged"

A blend of Pyrat XO Reserve Rum, Goslings "Black Seal" Rum, Plantation Stiggins' Fancy "Pineapple" Rum, Zacapa "23" Solera Rum, Carpano Anitica Sweet Vermouth, Pierre Ferrand Orange Curacao, St. Elizabeth Allspice Dram and Bittercube Trinity Bitters. Barrel-Aged 21 days and garnished with a lime twist.

#### Amaro Mio "Love Me Forever"

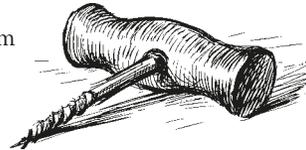
Aged a minimum 21 days this is a delicious blend of Eagle Rare 10-year Kentucky Bourbon, Cardamaro Amaro, Alvar Pedro Ximenez and Fee Brothers Black Walnut Bitters, garnished with Luxardo Cherries and an Orange Twist.

## Retail Wine Sale

Did you know Chez Francois has a Retail Wine License and sells wine for retail at state minimum prices? Although our wine dinners do offer a great opportunity to taste specific wines before you buy, we have expanded beyond our wine dinners to include retail sales.

If you're looking for that hard to find wine, preparing for a wedding or special event, or just need wine suggestions, give us a call and let us help. On the westside of Cleveland, for instance, the big box stores and grocery stores have squeezed out the smaller, but more knowledgeable independent wine stores, making it difficult or impossible to find reliable advice on selecting finer wines. Chez François deals with nearly every wine distributor in the state of Ohio, so our resources are vast. Whether it is one bottle or a case of wine, no request is too big or small and we honor 10% case discounts on all wines.

Please give us a call or email us at [matt@chezfrancois.com](mailto:matt@chezfrancois.com)



## Chez Cigar Club

DEAR CIGAR CLUB MEMBER,

Our annual "Smoker" will take place Monday, May 20, 2019. Please contact us if you are interested in joining. This is always a great excuse to get together with friends or business acquaintances to smoke great cigars, sip fine whiskey, dine on delicious cuisine, and discuss the upcoming sports year in Ohio.

This is a private party for Chez Cigar Club members only. If you are interested in attending this event, or becoming a member, please call us at

440-967-0630.

# CHEZ FRANÇOIS

555 Main Street  
Vermilion, Ohio 44089

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

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*Featured  
In This Issue*



*Spring  
2019*

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