



CHEZ FRANÇOIS Restaurant

Spring 2020

Volume 34, Issue 1

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

Dear Friend of Chez François,

As we become older and wiser we reflect on our lives and try to figure why and who shaped us the way we are. Playing sports and the coaches along the way certainly helped instill a sense of discipline, but also the teachers who taught us were a big factor. An article came across our desks the other day and we suddenly remembered “Sticktoitiveness!”

Those who went to Catholic school might remember the nuns drilling “sticktoitiveness.” Nuns urged students to make sure “sticktoitiveness” went into each homework assignment—and preached the word as if it was written in the Bible. The term “sticktoitiveness” was a daily call to action for them to educate and inspire *excellence* and *perseverance*. They wanted everyone to stay the course, to not give up, and finish everything once started. The nuns were instilling a mindset to never allow the workload or obstacles to interfere with accomplishing a task. The teachings of “sticktoitiveness” empowered students to develop a relentless spirit while always staying “gritty.”

Gritty people focus on high-level pursuits but are flexible on low-level goals. **Gritty people** know the “Why” behind everything they do; they live life as a marathon, not a sprint. **Gritty people** are stubborn, not stupid, and work hard but work only with great focus and purpose. **Gritty people** view setbacks as comeback opportunities and avoid distractions. **Gritty people** never feel anxious or ashamed in the face of adversity. They look for ways to improve and grow.

Without Grit we would not have been in business for nearly 34 years!!! We thank the nuns of St. Rose and St. Lukes on the westside of Cleveland for making us gritty. We hope you 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 Gilchrist Guest House
(440) 290-6007
www.gilchristguesthouse.com

Captain Bell B&B
(440) 714-5082
www.captainbellhouse.com

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

Holiday Inn Express
(440) 967-8770

The Sterling House
(440) 396-9401
sterlinghouse5585@gmail.com

Lake Breeze Inn
(866) 870-1498

The Old Vermilion Jailhouse
(440) 963-5245
www.jailbed.com

Cottages at the Water's Edge
(440) 967-9480
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\$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/crouton 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 MerMarket Price
Our daily special features seasonal fresh seafood imported from around the world.

Grilled & Steamed Vegetables & Starches, Herb Butter Sauce \$35
Seasonal vegetables grilled and steamed, served with mousseline potatoes, sweet potatoes, fingerlings and pasta, finished with an herb butter sauce.

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, 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 Truffe \$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 \$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.

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.

Chez François Shrimp Cocktail - \$25

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

Ubrico & Parmigiano-Reggiano Cheese Fondue - \$15

Cheese fondue with white wine, garlic, toasted baguette.

Escargots au Basilic - \$15

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

Cape Cod Oyster Rockefeller, Gruyère Cream Sauce - \$16

Cape Cod Oysters topped with spinach and Galliano stuffing with Gruyère cheese cream sauce.

Steamed Little Neck Clams & Perry Cider Broth - \$18

A dozen steamed clams tossed with garlic, onions, pickled celery, Perry cider broth, grilled baguette.

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 - \$14

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 -

Fried Calamari, Sesame Horseradish Aioli - \$20

Deep fried calamari served over Napa cabbage.

Maine Scallop & Lobster Risotto - \$25

Seared sea scallop served with lobster risotto.

Lobster Ravioli, Parmigiano-Reggiano Cheese - \$25

Ravioli filled with lobster, topped with a truffle butter sauce, garnished with shaved Parmigiano-Reggiano cheese.

Clams & Shrimp,

Herb Olive Oil Clam Sauce - \$30

Shrimp & scampi served over saffron tagliatelle noodles with middle neck clams and an herb olive oil clam sauce.

Potato Crusted Ōra King Salmon Filet,

Herb Lemon Butter Sauce - \$35

Potato Crusted Salmon Filet, steamed broccoli & lemon herb butter sauce.

Country Fried Veal Schnitzel, Tahini Buttermilk Ranch - \$30

Lightly-breaded Provimi veal served with hand cut French fries topped with a Tahini buttermilk ranch.

Bone-In Braised Angus Beef® Short Rib, Moroccan Barbeque Sauce- \$30

Braised bone-in short rib, served with a Moroccan barbeque sauce, mousseline potatoes and seasonal vegetable.

Braised Heritage Pork Shank, Jardinière - \$35

Braised pork shank simmered in its natural juices, served over cannellini beans, root vegetables, topped with a vegetable frill.

Char-Grilled Filet Mignon, Wild Mushroom Sauce - \$35

Grilled center-cut filet mignon, served over herb risotto topped with a wild mushroom sauce, seasonal vegetable.

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

Tuesday, March 17 to Saturday, March 21, 2020

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**. 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 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 Ōra King Salmon, Braised Cabbage & Fingerling Potatoes

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

Irish Mist Whiskey Chocolate Mousse Torte, Honey Crème Anglaise Sauce

Kentucky Derby Day Dinner

Saturday, May 2, 2020

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 **\$60**. So, put on your derby hat and join us for a fun and festive event. This will be our tenth 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 seasonal root 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, 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 Certified 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.

To make great wines, he takes chances, often harvesting his grapes at the last possible moment.
The resulting wines are praised among colleagues, consumers and the media alike.

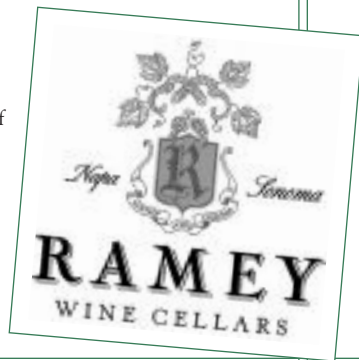
A California Wine Dinner

With Winemaker **David Ramey**
of **Ramey Wine Cellars**

Wednesday, March 4, 2020 • 6:30 pm

Ramey Wine Cellars was founded in 1996 by David Ramey and his wife Carla. After sixteen years making wine in Sonoma County, and firmly establishing Matanzas Creek and Chalk Hill wineries in the marketplace, David crossed the Mayacamas to spend six years in the Napa Valley—first as winemaker for Dominus Estate and project manager for the construction of their new winery; then helping Leslie Rudd reshape the Girard Winery into Rudd Oakville.

Over the years, David has helped pioneer traditional, artisan winemaking techniques in California during a period when making wine by the University book was the norm. His efforts have helped shape the way many wines in the United States are made today, including the elimination of skin contact for most white grapes; the use of oxidized juice in making white wine; sur lie aging of white wines in barrel; malolactic fermentation of Chardonnay; native yeast fermentations; harvesting fully mature fruit; eliminating acidification of red wines; and bottling without filtration.



Chilean Seabass, Caramelized Fennel & Roasted Lemon Plugrá Butter

Chilean Sea Bass poached in Verjus with julienned caramelized fennel, topped with a roasted lemon Plugrá butter sauce, garnished with lemon balm and preserved Meyer lemons.

Chardonnay “Russian River”, Ramey Wine Cellars, Sonoma Valley, 2017

Chardonnay “Sonoma Coast”, Ramey Wine Cellars, Sonoma Valley, 2016

Chardonnay “Hyde Vineyard · Cameros”, Ramey Wine Cellars, Sonoma Valley, 2016

Mushroom Ravioli, Bacon Lardons, Mushrooms, Cherry Glace de Viande

Wild mushroom raviolis filled with seasonal wild mushrooms garnished with petite beech mushroom, sundried cherries glace de viande, bacon lardons.

Pinot Noir “Russian River”, Ramey Wine Cellars, Sonoma Valley, 2016

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

Char-grilled breast of quail filled with a huckleberry & root vegetable stuffing, sunchoke mousseline, topped with a mountain huckleberry and quail glace de viande, fried sunchoke chips.

Syrah “Sonoma Coast”, Ramey Wine Cellars, Sonoma Valley, 2016

Roast Loin of Breckenridge Lamb, Mustard Mint Glace de Viande

Roast loin of lamb lightly peppered, served with an apple potato mousseline whole grain mustard and seasonal mint lamb glace de viande

Cabernet Sauvignon, Ramey Wine Cellars, Napa Valley, 2014

Kobe Beef Short Rib, Red Wine Pancetta Bacon Glace de Viande

Braised short ribs served in its natural juices with red wine and Pancetta bacon, stewed lentils and aromatic spices with a jardinière of braised, shallots, fennel and turnips.

Red “Claret”, Ramey Wine Cellars, Napa Valley, 2016

Red “Annum”, Ramey Wine Cellars, Napa Valley, 2016

Delarobi Fruit Tart, Marion Berry 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,

Marion berry sorbet, berry coulis

\$130 per person

Tax & Gratuity not included

A California Wine Dinner

With Master Sommelier **Larry O'Brien**

and Winemaker **Greg Brewer**

of **Brewer Clifton Winery**

Thursday, March 19, 2020 • 6:30 pm

Brewer-Clifton was born in 1996 from Greg Brewer's vision to produce world class wines from California's Santa Rita Hills appellation. Focusing on the Burgundian roots of Pinot Noir and Chardonnay, Brewer pays homage to France while forging an independent style that is uniquely Californian. The resulting wines embrace the power, pedigree and richness of Santa Rita Hills that have become the trademark style of Brewer-Clifton.

They remain steadfastly loyal to the stewardship of this land through their estate holdings, and are humbled to travel the globe sharing their story with colleagues, collectors and wine enthusiasts.

While grounded in traditional ideals matched with extensive studies in Europe, the wines at Brewer-Clifton are not bound by them. Instead, the vintners elect to employ the most sincere and vulnerable wine production practices so as to reinterpret classicism within the aesthetic of the Santa Rita Hills.

Brewer - Clifton



Scotch-Barreled Smoked Salmon Croque-Monsieur, Dill Cucumber Salad

Pullman bread filled with smoked salmon and Gruyère cheese, lightly egg-battered and sautéed, dill cucumber salad.

Chardonnay "Bar-M Vineyard", Diatom, Santa Barbara County, California, 2018

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 and a lobster crust.

Chardonnay, Brewer-Clifton, Santa Rita Hills, California, 2015

Chardonnay "Machado Vineyard", Brewer-Clifton, Santa Rita Hills, California, 2013

Duck Agnolotti, Glace de Viande

Agnolotti "Piedmontese" raviolis, filled with roasted duck and root vegetables, finished with a red wine and root vegetable brunoise glace de viande.

Pinot Noir, Brewer-Clifton, Santa Rita Hills, California, 2016

Pinot Noir "Acin Vnyd", Brewer-Clifton, Santa Rita Hills, California, 2013

Pinot Noir "Mount Carmel", Brewer-Clifton, Santa Rita Hills, California, 2009

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.

Syrah, "Ex Post Facto", Central Coast, California, 2017

Red Blend, "Bootleg Prequel", Sonoma Valley, California, 2016

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

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

Cabernet Sauvignon, "Fortress", Knights Valley, California, 2013

Cabernet Sauvignon, "Mt. Brave, Mount Veeder", Napa Valley, California, 2016

Macaroons & Lemon Petit Fours

\$130 per person

Tax & Gratuity not included

An Easter Celebration

Sunday, April 12, 2020 • 1:00-7:00 pm

Most major holidays have some connection to the changing of seasons. This is especially obvious in the case of Christmas. The New Testament gives no information about what time of year Jesus was born. Many scholars believe, however, that the main reason Jesus' birth came to be celebrated on December 25 is because that was the date of the winter solstice according to the Roman calendar.

Since the days following the winter solstice gradually become longer and less dark, it was ideal symbolism for the birth of "the light of the world" as stated in the New Testament's Gospel of John.

Similar was the case with Easter, which falls in close proximity to another key point in the solar year: the vernal equinox (around March 20), when there are equal periods of light and darkness. For those in northern latitudes, the coming of spring is often met with excitement, as it means an end to the cold days of winter.

Spring also means the coming back to life of plants and trees that have been dormant for winter, as well as the birth of new life in the animal world. Given the symbolism of new life and rebirth, it was only natural to celebrate the resurrection of Jesus at this time of the year.

The naming of the celebration as "Easter" seems to go back to the name of a pre-Christian goddess in England, Eostre, who was celebrated at the beginning of spring. The only reference to this goddess comes from the writings of the Venerable Bede, a British monk who lived in the late seventh and early eighth century.

Bede wrote that the month in which English Christians were celebrating the resurrection of Jesus had been called Eosturmonath in Old English, referring to a goddess named Eostre.

Bede was so influential the name stuck, and hence Easter remains the name by which the English, Germans and Americans refer to the festival of Jesus' resurrection.



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

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

Entrées

Char-Grilled Őra King Salmon Filet, Pineapple & Cilantro Salsa Cruda

Grilled king salmon filet served over braised baby bok choy & lyonnaise sweet potatoes topped with a pineapple and cilantro salsa cruda with a hint of jalapeños, garnished with a sweet potato curl.

Sautéed 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 glaze 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 génoise cake filled with a hazelnut chocolate mousse topped with a praline Chantilly cream icing and toasted hazelnuts, black currant sauce.

Meyer Lemon Cheesecake, Strawberry Chutney

A vanilla cheesecake flavored with Meyer lemons served with a graham cracker® crust topped with a Chantilly cream icing, finished with a strawberry sauce.

\$80 per person

Tax & Gratuity not included

The Odette Winemaker Jeff Owens will present the wines at this dinner. Jeff has worked at each of these wineries since 2006 and became the head winemaker at Odette in 2012. His wines are spectacular.

A Napa Valley Wine Dinner

With **PlumpJack, Cade & Odette Wineries**

Thursday, April 23, 2020 • 6:30 pm

The Napa Valley and Cabernet Sauvignon are so intrinsically linked that it is difficult to discuss one without the other. Although Cabernet has many important outposts throughout the wine world, nowhere else has it achieved such success (and, at the highest end, commanded such lofty prices) as in Napa. Here, it is responsible for bold, opulent, and dark-fruited wines with grippy tannins and a healthy dose of alcohol. The best examples can age for decades. Each of Napa's smaller sub-AVAs imparts a different character to Cabernet. That said we welcome the Plumpjack Group to Chez François, featuring their three wineries' distinctive AVAs in the Napa Valley.

Established in 1995 PlumpJack Winery sits squarely in the heart of Napa Valley's renowned Oakville region, surrounded by a 42-acre estate vineyard highly-regarded for the quality of its Cabernet Sauvignon. Both their winery building and their vineyard date back to the 1800s.

With a shared vision the owners of Plumpjack imagined the addition of a complementary estate vineyard to the valley floor terroir of their Oakville estate. In 2005, that dream came to fruition in the form of a 54-acre estate, elevated high above the fog line, on the dramatic slopes of Howell Mountain – it would become CADE Estate Winery. Tucked into the dramatic palisades of the Stags Leap District, sits Odette Estate on 45 voluptuous acres. Odette rounds out the trio of wineries committed to producing full-bodied Cabernet Sauvignons that are notable for the combination of power and elegance, while simultaneously showcasing the unique properties of the AVA.



**Goat Cheese Mango Ravioli,
Peekytoe Crab & Pink Grapefruit Timbale**
Mango ravioli filled with farmhouse goat cheese, served with a Peekytoe crab and ruby red grapefruit timbale flavored with a citrus vinaigrette, topped with micro baby arugula, citrus essence.

Sauvignon Blanc, Cade, Napa Valley, California, 2018

Sautéed Chilean Sea Bass, Bosc Pear & Lemon Verbena Salsa Cruda

Sautéed Chilean sea bass sprinkled with citrus essences of lemon, lime and orange, served on a Bosc Pear and lemon verbena salsa cruda, toasted almond Plugrá butter sauce.

Chardonnay, Plumpjack, Napa Valley, California, 2018

Ohio Proud Braised Short Rib Steamed Bun, Sauce au Naturel

Slowly cooked Ohio proud boneless short rib served in a steamed bun.

Petite Sirah, Adaptation, Napa Valley, California, 2017

Veal Cochella, Red Wine Spring Truffle Sauce

Roulade of veal, stuffed with a spinach and veal forcemeat, wrapped in applewood smoked bacon, wild mushroom duxelle, sauced with a red wine truffle sauce.
Cabernet Sauvignon, Cade, "Howell Mountain", Napa Valley, California, 2017
Cabernet Sauvignon, Plumpjack, "Oakville", Napa Valley, California, 2017

Roasted Certified Angus Beef® Strip Loin, Hen of the Woods

Thinly sliced roasted strip loin, lyonnaise fingerling potatoes finished with a Hen of the Woods mushroom Cabernet Sauvignon wine reduction.

Cabernet Sauvignon, "Adaption", Napa Valley, California, 2017

Cabernet Sauvignon, Odette, "Stag's Leap District", Napa Valley, California, 2016

Meyer Lemon Panna Cotta, Seasonal Fruits

An Italian dessert flavored with Meyer lemons served with seasonal fruits and a berry coulis.

Limoncello Francois

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

Upstairs at Touché and The Parisian Room

A Lebanese Wine Dinner

With Proprietor **Marc Hochar** of

Chateau Musar of the Bekaa Valley

Wednesday, April 29, 2020 • 6:30 pm

The Hochar family's philosophy of respect for the environment means that the 180 hectares of Musar vineyards are managed with minimal human interference and all the wines are made naturally.

Chateau Musar, located in Lebanon's Bekaa Valley, was founded in 1930 by Gaston Hochar. In 1959, after studying oenology at the University of Bordeaux, his son Serge became winemaker. Serge spent 18 years perfecting the formula for Chateau Musar's Red and was chosen as *Decanter* magazine's first 'Man of the Year' in 1984.

The Bekaa Valley is cradled between two mountain ranges running parallel to Lebanon's Mediterranean coastline. Vines have been cultivated here for at least 6,000 years: the Phoenicians (seafaring ancestors of the modern Lebanese) were instrumental in bringing vines and wines from Byblos to all areas around the Mediterranean.

Flanked by snow-covered mountains, and nestled at 1000m (3,000 feet) above sea level, the serenely beautiful Bekaa Valley is blessed with 300 days of sunshine a year, fresh mountain breezes and an average temperature of 25°C (encompassing snowy winters and hot summers). Remote and unspoilt, the Musar vineyards were 'organic' by default before the term was coined.



Lebanese Mezze

Lebanese hors d'oeuvres platter of mixed olives, hummus/baba ghanoush, Lebneh cheese served with pita bread.

Jeune White, Chateau Musar, Bekaa Valley, Lebanon, 2018

Mediterranean Branzino, Tahini

Branzino, sautéed, served over buttery long-grain basmati with caramelized onions and toasted pine nuts finished with a garlic tahini sauce.

Chateau Musar Blanc, Bekaa Valley, Lebanon 2007

Chateau Musar Blanc, Bekaa Valley, Lebanon 2009

Char-Grilled Ohio Teres Major, Mujaddara

Seasoned, thinly sliced char-grilled Teres Major served over (Mujaddara), stewed lentils, caramelized onions and rice, finished with a lemon gremolata, crispy onion curls.

Jeune Red, Chateau Musar, Bekaa Valley, Lebanon, 2018

Hochar Pere et Fils Red, Chateau Musar, Bekaa Valley, Lebanon, 2016

Roasted Australian Loin of Lamb, Chickpea & Braised Kale, Glace de Viande

Roasted Australian loin of lamb topped with a roasted red tomato herb tapenade, stewed chickpeas with braised Erie County kale, tomato glace de viande

Chateau Musar, Bekaa Valley, Lebanon 2002

Chateau Musar, Bekaa Valley, Lebanon 2011

Baklava

Baked phyllo dough with walnuts, butter, sugar, cloves, cinnamon, and honey, topped with a rich honey glaze and sprinkles of ground pistachios and French Vanilla Bean Ice Cream.

Café Blanca

\$95 per person

Tax & Gratuity not included

In the ancient days, the Bordeaux region was famed for its white wine. The transition to red occurred in the 1970s, as Bordeaux's signature red blend began to rise in popularity. The British were among the first consumers to appreciate red Bordeaux, which they called 'claret'.

A Bordeaux Wine Dinner

With **Monsieur Daniel Greathouse**

Sunday, May 3, 2020 • 5:00 pm

Join us for one of the most anticipated wine dinners every year—our annual Bordeaux Dinner featuring the Wines of Bordeaux with an emphasis on the outstanding 2016 vintage and a few older treasures. Mr. Dan Greathouse, Heidelberg Distributing Company, Ohio's largest importer of Bordeaux Wine, will co-host this event. We have selected 15 wines for this year's dinner including 12 red wines from the outstanding 2015 & 2016 vintages.

"Some winemakers in Bordeaux are calling the 2016 vintage part of "the second coming of Bordeaux" due to the overall excellent quality of the wines and their unique character. And after tasting more than 1,300 wines from 2016 a few weeks ago in Bordeaux, I must agree. After the superb 2015, Bordeaux is showing great quality in the bottle once again with many outstanding 2016s. We were impressed with the freshness and structure of the reds and whites produced in 2016 as well as their purity and transparency."

"The wines have a classicism that reminds me of the great wines of the 1980s, but they have much more precision and clarity due to advances in viticulture and winemaking since then."

- James Suckling



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-
garinshed with crème fraîche and Malosol Osetra caviar, citrus oil.

Rosé "Clarendelle", Clarence Dillon Wines, Bordeaux, 2018

Bordeaux Blanc "Le Nardian", Le Dome, Lugainac-Bordeaux, France, 2017

Cream of Wild Mushroom Cappuccino, Parmigiano-Reggiano cheese Espuma
Purée seasonal wild mushroom soup, topped with a Parmigiano-Reggiano cheese foam.

Château Marsau, Francs-Côtes de Bordeaux-Bordeaux, France, 2016

Château Bel-Air Jean & Gabriel, Lussac-St. Émilien-Bordeaux, France, 2016

Château Siaurac, Lalande de Pomerol-Bordeaux, France, 2016

Agnolotti, Spring Morel Mushrooms & Truffle Butter Sauce, Duck Crackling
Agnolotti made with mushroom pasta, with duck confit and spring wild mushroom, topped with
spring morel mushrooms, white Alba truffle butter sauce, shaved Parmigiano-Reggiano cheese,
finished with duck crackling.

Château La Dame de Boaurd, "Motagne", Saint-Émilien-Bordeaux, France, 2016

Château Quintus "Le Dragon de Quintus", Saint-Émilien-Bordeaux, France, 2015

Château Aromes de Pavié, "Grand Cru", Saint-Émilien-Bordeaux, France, 2016

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 Canon, Saint-Émilien-Bordeaux, France, 2016

La Dame De Montrose, Saint Estèphe-Bordeaux, France, 2016

Château Lalande-Borie, Saint Julien-Bordeaux, France, 2016

Cervena Venison Saddle, Hickory Smoked Spring Morel Mushrooms

Slow-roasted saddle of venison, morel mushroom risotto, hickory smoked wild mushroom sauce.

Le Clarence de Haut-Brion, Pessac-Léognan-Bordeaux, France, 2016

Château Smith-Haut-Lafite, Pessac-Léognan-Bordeaux, France, 2015

Château Haut-Bailly, Pessac-Léognan-Bordeaux, France, 2016

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, Sauternes-Bordeaux, France, 2016

\$185 per person Tax & Gratuity not included

Upstairs at Touché and The Parisian Room

An Oregon Wine Dinner

With Winemaker **Nathan Litke** of

Illaha Vineyards & Winery

Friday, May 8, 2020 • 6:30 pm

ILLAHE, pronounced Ill-Uh-Hee, is a local Chinook word meaning “earth” or “place” or “soil”. Illaha’s goal is to make wine as naturally as possible from soil to bottle. They work by hand on small lots with age-old techniques and materials. Their focus is to grow and make quality Pinot Noir and white wines that express the vintage and their varietal characteristics..

Illaha’s vineyard is on an 80-acre, south-facing slope that was planted in 2001 with 22 acres of Pinot Noir. The vineyard now has a total of almost 60 acres, planted with seven varieties; Pinot Noir dominates, accounting for 50 of those acres. We also use estate fruit from our family vineyard Glenn Creek, located near West Salem.

Illaha Vineyards is one of nine vineyards situated in the Mount Pisgah area. In this prime grape-growing region, the majority of their vineyard lies on marine sediments atop ancient siletz rock.



- *Apéritif* -

Grüner Veltliner “Estate”, Illaha Winery, Willamette Valley, Oregon, 2018

Soufflé au Fromage, Pancetta Crackling

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

Pinot Gris, Illaha Winery, Willamette Valley, Oregon, 2018

Cream of Heirloom Carrot & Curry Soup, Pineapple Brunoise & Maine Sea Scallop

Purée of heirloom carrots and curry soup served with a warm pineapple brunoise with fine herbs topped with seared diver sea scallop and herb infused olive oil.

Viognier, Illaha Winery, Willamette Valley, Oregon, 2018

Hawaiian Ahi Tuna Tartar Timbale, Gaufrettes Chips

Ahi tuna tartar seasoned with Bermuda red onions, capers, fine herbs flavored with a Calamansi vinaigrette dressing, gaufrettes chips, micro arugula.

Tempranillo Rosé, Illaha Winery, Willamette Valley, Oregon, 2018

Wild Mushroom Risotto, Gruyère Cheese Crisp

Risotto with sautéed seasonal wild mushrooms, flavored with Gruyère and Parmigiano-Reggiano cheese, cream and butter, topped with Gruyère cheese crisp.

Pinot Noir “Estate”, Illaha Winery, Willamette Valley, Oregon 2017

Pinot Noir “Bon Sauvage • Estate”, Illaha Winery, Willamette Valley, Oregon, 2017

Pekin Duck Cassoulet, Duck & Cherry Consommé

Roast Pekin duck Breast served over a Napa cabbage timbale filled with white beans and duck confit, duck and cherry glace viande, finished with a splash of duck consommé.

Pinot Noir “1899 • Estate”, Illaha Winery, Willamette Valley, Oregon, 2017

Cherries François

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

\$100 per person

Tax & Gratuity not included



A Mother's Day Celebration

Sunday, May 10, 2020 • 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, Basil & 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 glaze, 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.

Delarobi Fruit Tart, Madagascar French Vanilla Bean Ice Cream

A fruit tart filled with an almond frangipane topped with pastry cream with seasonal strawberries blackberries and raspberries topped with Chantilly cream, French vanilla bean ice cream, berry coulis.

\$80 per person Tax & Gratuity not included

Upstairs at Touché and The Parisian Room

An Asparagus Wine Dinner

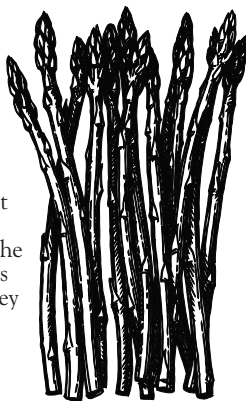
With Farmer **Steve Smith**

Friday, May 22, 2020 • 6:30 pm

We love farmers with passion! For twenty years our good friend Steve Smith has been growing Asparagus in LaGrange, Ohio. It took him some time to fine-tune his skill at growing outstanding asparagus in Northeast Ohio but his perseverance paid off and for the past five years he has supplied us with remarkable asparagus. We thought it might be interesting to host a dinner with Steve featuring his asparagus steamed, pan-sautéed, roasted, grilled, fried and purréed in five-course dinner featuring fabulous white wines from around the world.

Garden asparagus (*Asparagus officinalis*) is a herbaceous perennial plant that is a member of the lily family. The slender spears with their pointed, scaled tips that are eaten are actually the young shoots of the plant. If left to grow, these become a giant, feathery fernlike plant that dies back in the fall.

Asparagus plants grow throughout the world. The biggest producers are China, Peru, Germany, and the U.S. They thrive in temperate climates where the ground freezes. The spring thaw and warming temperatures prompt the spears to emerge from the ground. These are harvested once they reach 6-8 inches tall and the thickest spears are a half-inch thick. They start out thin, get thicker as the season progresses, then taper off again; harvest stops when the spears grow only to the thickness of a pencil.



Asparagus, Jamón Ibérico, Manchego Cheese

Steamed asparagus wrapped in Ibérico ham, herb vinaigrette and shaved 12-month-aged Manchego cheese.

Grüner Veltliner "Am Berg", Weingut Ott, Wagram, Austria, 2018

Cream of Asparagus Cappuccino, Montrachet Goat Cheese Espuma

Cream of asparagus soup topped with goat cheese foam.

Sancerre, Pascal Jolivet, Loire Valley, France, 2017

Tempura Asparagus, Aioli Sauce

Tempura battered asparagus spears, drizzled with garlic Aioli sauce.

Chablis "Vaudon", Joseph Drouhin, Burgundy, France, 2016

Asparagus & Pancetta Bacon Quiche, Traditional Hollandaise Sauce

A flaky pie crust, filled with a savory custard with asparagus and pancetta bacon, eggs, cream, shallots and Gruyère cheese finished with a Hollandaise sauce.

Pinot Blanc, Albert Mann, Alsace, France, 2016

Veal Oscar, Béarnaise sauce

Sautéed breaded medallion of Provimi veal tenderloin topped with steamed asparagus, Maine Peekytoe crab and Bearnaise sauce.

Estate Riesling "Troeken", Dönnhoff, Nahe, Germany, 2018

Asparagus Panna Cotta, Strawberry Rhubarb Chutney

Sweeten Cream flavored with asparagus, topped with seasonal strawberry rhubarb chutney.

Muscat de Alexandria "Nº1 Selección Especial", J. Ordóñez, Málaga, Spain, 2016

\$90 per person

Tax & Gratuity not included

RESY

We have changed our reservation platform from Opentable® to RESY. We thank Opentable® for a great partnership with us, but due to our multiple dining venues we felt that RESY offers our patrons a simpler on-line reservation system.

RESY gives you the ability to make a reservation at Chez François, The Riverfront Cafe, Touché, Touché Cafe (Outdoor Patio at Touché) and The Parisian Room. We hope you enjoy the new platform.

Launched in New York City in 2014, The company is co-founded by Ben Leventhal, co-founder of Eater.com; Michael Montero, co-founder and former CTO of CrowdTwist and current Techstars® mentor; and Gary Vaynerchuk, noted social media expert, entrepreneur and investor. Other company leaders have deep experience in restaurants and hospitality, too. In 2019 American Express® purchased RESY.

Weller

Antique 107

It has arrived! Several years ago Chef John D'Amico and I traveled to The Buffalo Trace™ Distillery in Frankfort, KY and hand selected a barrel of Weller Antique 107 for Chez François. Barrel-aged for eight years this is a wheated bourbon with an undisclosed mash bill of corn, wheat and barley malt. Our barrel arrived in January and is now available at Touché. We are serving it neat, on the rocks or in our Barrel Aged-Manhattan.



W.L. Weller is a wheated bourbon originally created by the Stitzel-Weller Distilling Company. The brand is named after William Larue Weller, a distiller who is credited by some as the first to use wheat for the secondary grain in straight bourbon and not the more commonly used rye.

Notably, William Larue Weller hired the famous Julian Van Winkle, who would later be known as "Pappy." Van Winkle began his career working for Weller.

Chez "Barrel-Aged" Manhattan

Aged a minimum of 21 days, this is a delicious blend of Weller Antique 107 Wheated Bourbon, Carpano Antica Formula Sweet Vermouth with a touch of Amaretto Disaronno and Cherry Heering and Bittercube Trinity Bitters. Served with Luxardo Cherries.



Chez Cigar Club

DEAR CIGAR CLUB MEMBER,

Our annual "Smoker" will take place Monday, May 18, 2020. 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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