



CHEZ FRANÇOIS Restaurant

Summer 2019

Volume 33, Issue 2

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

Dear Friend of Chez François,

Finding common ground is about focusing on where there is agreement rather than conflict. We could all use a little bit more of this in our lives. Philosophically, it's fascinating how much Christianity, Buddhism, Hinduism and Stoicism have in common. One could spend a lifetime studying and learning from where these schools overlap...but that's harder to do than holing up inside the school we were raised in and then locking the gates and slapping a label on outsiders. They are *the other*.


We do this instinctively with our politics. Democrat or Republican. Liberal or Conservative. Globalist or Nationalist. We continually define ourselves in opposition to the other. And yet, with the exception of a small minority at the fringes, most everyone agrees on the very big ideas about what makes a good life or what a good country looks like. Every parent wants the best for their child, just as every nation wants the best for its people. These are basic truths so deeply ingrained that we've begun to take them for granted and instead we have chosen to focus only on what makes us different.

Abraham Lincoln once said "You cannot help the poor by destroying the rich. You cannot strengthen the weak by weakening the strong. You cannot bring about prosperity by discouraging thrift. You cannot lift the wage earner up by pulling the wage payer down. You cannot further the brotherhood of man by inciting class hatred. You cannot build character and courage by taking away people's initiative and independence. You cannot help people permanently by doing for them, what they could and should do for themselves."

We believe Chez François is *common ground!* *A place to Celebrate Life.* We hope to serve you this summer.

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

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

Sawmill Creek

(419) 433-3800

www.sawmillcreekresort.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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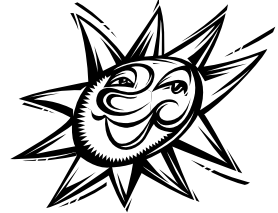
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Our summer menus and summer hours start Tuesday, June 18, 2019.

Summer Menus



As the summer slowly evolves, our spirits are lifted each week as purveyors start to bring us treats from the summer harvest. The lengthening days and the anticipation of the best of the summer produce perk up everyone at the restaurant.

The Chef's Garden in Huron, is a great source for *zucchini squash blossoms, heirloom tomatoes, micro-field greens, fresh cut herbs, French string beans, English peas* and summer root vegetables such as beets, carrots, turnips and radishes. For *fresh chanterelles, king oyster, hedgehog, porcini and black "summer" truffles* we go out west with **Fresh & Wild** in Vancouver, Washington and **Mikuni Farms** in Oregon. These two purveyors also supply us with *bing cherries, mountain huckleberries, and black currants*. We are blessed to have the **Novotny Farm Market** so close to us. Brian Novotny sources locally and *organically grown fruits and vegetables*. Huron County gives us *sweet corn, heirloom tomatoes, summer squash, melons and raspberries*. **Quarry Hill** peaches and apples are from Berlin Heights. For *blueberries and blackberries* we turn to **The Blueberry Farm** located off Baumhart Road in Vermilion. The farm is owned by Donel Sprenger, a local businessman who has a passion for these wonderful fruits. We love dealing with people with passion; for us, passion means perfection. Dion Tsevdos, proprietor of **Chef 2 Chef** and **The Cheese Shop** at the West Side Market supply us with cheeses and speciality items from around the world.

We are the first called when the **Catanese Brothers** receive their initial shipment of *Soft Shell Crabs* from the Cheasepeake Bay and *Alaskan King Salmon* from the Pacific Northwest. We know then that summer is here! The brothers also supply us with *Hog Snapper* and *Chilean Sea Bass* from the Gulf of Mexico and *Maine Lobster* for our Lobster Thermidor. These fresh seafood items are Chez classics and remain on our menu throughout the summer months.



Mr. Jim Shupe provides us with local *wild flower honey* from his farm in Berlin Heights. We use this honey to blend with lively cocktails, certain sauces and our house butter with fresh chives.

For specialty meats such as *Hudson Valley foi gras* and *Maple Leaf Farms duck* we use **D'Artagnan** from Hudson Valley, New York. When these are matched with fresh summer fruits, forget about it ...our summer is complete.

For 30 years **Blue Ribbon Meats** in Cleveland owned by the **Radis Brothers** has supplied us with "center of the plate" beef products from Certified Angus Beef® to prime steaks.

Julie Spitzley of **Storm Mountain Coffee Roasters** in Huron and **Dave Hoffman** of **Windward Coffee** in Westlake supply us with great *single plantation coffees* from around the world. **The Country Parlour** in North Royalton, is our source for handmade ice cream; our recipes and their know-how make for truly outstanding ice cream.

Hors d'oeuvres

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

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

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

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

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

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

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

Champignons Sauvages de Saison, Beurre Plugrá \$15
Sautéed seasonal wild mushrooms flavored with Plugrá butter and cream served with a potato foam and roasted fingerling potatoes.
Add a sunnyside up quail egg. \$3

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

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

Entrees

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

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

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

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

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

Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande \$46
A lightly-peppered duck breast, served over a hazelnut sweet potato mousseline cake, topped with Montrachet goat cheese and sauced with a Frangelico and cherry duck glace de viande.

Carré d'Agneau à la Provençale \$55
Roasted Australian rack of lamb, topped with a roasted tomato-herb crust, summer beans, braised cipollini onions, eggplant, garlic, and olive sauce au natural.

Filet de Bœuf Natural, Glace de Viande \$48
Center-cut filet mignon, grilled, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables and finished with sauce au natural.

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

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

Pricing and availability subject to change.

Chef John D'Amico's Signature Dinner

The Prix-Fixe Signature Dinner offers choices within each course which give more options to create a truly magnificent dining experience. Total table participation is suggested. The menu changes bi-monthly and features the most seasonally fresh food items available in the marketplace. The menu can also be paired with wine, to create your own small wine dinner. This is a great way to entertain business associates or a great excuse to get together with friends.

This menu features wonderful fare from local Ohio farms—produce such as English Peas, Sweet Corn, String Beans, Heirloom Tomatoes, Peaches, Blueberries, Raspberries, summer root vegetables and Chanterelle Mushrooms from Washington State. From the ocean we feature Chesapeake Soft Shell Crabs, Alaskan King Salmon, Grouper and Florida Snapper. Kobe Beef Short Ribs and Breckenridge Lamb from Colorado are also on this menu.

A sample menu is shown on the right:



— *Amuse Bouche* —

— *First Course* —

Hawaiian Ahi Tuna, Daikon Radish Salad

— *Second Course* —

Cream of Seasonal Morel & Wild Mushroom Cappuccino, Crème Espuma
Maine Lobster Ravioli & Scampi, Truffle Butter Sauce
Mishima Ranch Wagyu Tartare, Sunnyside Up Quail Egg

— *Third Course* —

Mushroom Risotto, Seasonal Truffle
Crisfield Maryland Soft-Shell Crabs Basil Butter Sauce
Char-Grilled Farmed Raised Coturnix Quail, Prosciutto, Spring Morels & Figs

— *Fourth Course* —

Sautéed Alaskan Halibut Filet, Coconut & Curry Broth
Tournedo of Beef, Duck Confit & Morel Mushroom Glace de Viande
Roasted Australian Lamb Chop Provençale, Glace de Viande

— *Fifth Course* —

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

\$120 per person (Entire table suggested)

Wine Pairing \$50 per person

Tax & Gratuity not included

Pricing and availability subject to change.

Touché Specials

A sample of our extensive menu.

- Hors d'oeuvres -

Tomato & Olive Tapenade - \$10

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

Cheese Plate - \$20

Selection of cheeses du jour.

Charcuterie, Relishes - \$20

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

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

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

Soufflé au Fromage, Quail Egg - \$10

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

Artichaut à l'Alouette - \$14

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

Mussels & Perry Cider Broth - \$16

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

Escargots au Basilic - \$15

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

Flat Bread Pizza Du Jour - \$15

Seasonal flat bread du jour, Chef's choice.

- Potages & Salades -

French Onion Soup, Gratinée - \$12

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

Lobster Bisque, en Croûte - \$15

Rich lobster bisque with tarragon, topped with puff pastry.

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

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

- Les Plats -

Maine Scallop & Lobster Risotto - \$25

Seared sea scallop served with lobster risotto.

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

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

Icelandic Cod Fritter, Rémoulade Sauce - \$25

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

Steak Frites, Bercy Butter - \$35

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

Chez François Herb Meatloaf, Brown Sauce - \$25

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

Lobster Ravioli, Parmigiano-Reggiano Cheese - \$22

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

Roasted Chicken Breast, Basilic - \$25

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

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

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

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

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

- Les Desserts -

Chocolate Mousse - \$10

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

Cherries François - \$10

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

Crème Brûlé & Fruits - \$10

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

Pricing and availability subject to change.

Upstairs at Touche

Enjoy Our Special Cocktail Nights

TIKI NIGHT THURSDAY

Featuring An Assortment of
Hand-Crafted Tiki Drinks **\$8**

Tiki cocktails are a ton of fun and just one part of the larger Tiki scene. It may be a little more underground than it was in its heyday of the 1940's and 50's, yet it's still alive and well. What makes a great Tiki Cocktail? A few items: Rum and lots of it, Tropical Fruits & Juices, layers of flavor with spice notes. Join us every Thursday at Touché for \$8 Tiki Drinks.



Martini Friday

Featuring an Assortment of
Hand-Crafted Martinis **\$8**

A well made Martini is the perfect start to a great weekend. Join us every Friday at Touché for a fine assortment of \$8 Martinis.

Garnish
with
Olives



Sangria Sundays

\$8 REFRESHING RED, WHITE OR ROSÉ
WITH WITH FRESH FRUIT

Featuring an assortment of Sangria made with your choice with Red, White or Rosé wine, fresh juice, mixed fruit and a few secret elixirs.



Upstairs at Touché and the Parisian Room

Saucy Brew Beer Dinner



Featuring *A Fine Collection
of Great Summertime Beers*
Thursday, June 27, 2019 • 6:30 pm
\$75 per person - Tax & Gratuity not included

Founded by Brent Zimmerman and Brewmaster Eric Anderson, Saucy Brew features European-influenced craft beer like Belgian blondes and German hefeweizens. This vibrant brewery was recently voted Best Brewery in Cleveland. Join us as we feature a five-course dinner featuring eight craft beers.

**Roasted Tomato, Gruyère & Basil Pizza
Wild Mushroom, Mozzarella, Truffle Oil, Pizza
Hatbituale "Kölsch Style German Golden Ale"**

Soufflé au Fromage, Pancetta Crackling

Ubricaco and Parmigiano-Reggiano cheese baked with raspberry coulis, with pancetta crackling.
"That's My Jam "Raspberry Ale"

Seared Hawaiian Yellow Fin Tuna, Rémoulade Sauce

Seared tuna over jicama & cucumber salad with a Rémoulade sauce, pickled jalapeno peppers.
"American India Pale Ale"

Love You, Bye "Hazy Imperial IPA"

Seared Berkshire Pork Belly, Mango Chutney

Berkshire pork belly, sweet potato mousseline, topped with a papaya and mango chutney.

B3 "French-Style Bière De Garde"

Mango #5 "Sour IPA, Mango, Vanilla, Lactose"

Crème Brûlé & Fruits

A baked egg and vanilla custard topped with caramelized sugar and seasonal berries.
Cabanarama "Bruled Banana" Stout

Long Meadow & Stony Hill Wineries

Thursday, July 11, 2019 • 6:30 pm
\$95 per person - Tax & Gratuity not included



**LONG MEADOW
RANCH**

Revitalized in 1989 by the Hall family, The Mayacamas Estate is nestled in the mountains high above the Rutherford Bench crafting world-class Bordeaux varieties using sustainable, organic farming practices. Other properties include vineyards in the Anderson Valley in Mendocino County, California and the recently acquired Stony Hill Winery on Spring Mountain.

Gazpacho, Avocado Espuma

Rosé of Pinot Noir, Long Meadow Ranch, Anderson Valley, California, 2018

Summer Zucchini Montrachet Goat Cheese Basket, Peppadews

Summer herb goat cheese wrapped in broiled zucchini with Peppadews peppers and a pea purée.
Sauvignon Blanc, Long Meadow Ranch, Anderson Valley, California, 2018

Ohio Sweet Corn Cappuccino, Parmigiano-Reggiano Cheese Espuma

Cream of Ohio corn soup, topped with Parmigiano-Reggiano Cheese foam.
Chardonnay, Long Meadow Ranch, Anderson Valley, California, 2016
Chardonnay, Stony Hill, Spring Mountain, Napa Valley, California, 2012

Oxtail Ravioli, Truffle Butter Sauce

Oxtail Ravioli with wild mushrooms and oxtail confit, finished with a White Alba Truffle butter sauce.
Pinot Noir, Long Meadow Ranch, Anderson Valley, California, 2015

Grilled Angus Beef® Flank Steak, Whole Grain Mustard Glace de Viande

Chargrilled marinated flank steak and herb risotto with a whole grain mustard glace de viande.
Cabernet Sauvignon, Long Meadow Ranch, Mayacamas, Rutherford, CA, 2013
Cabernet Sauvignon, Stony Hill, Spring Mountain, Napa Valley, CA, 2013

Peaches François, Madagascar French Vanilla Bean Ice Cream

Upstairs at Touché and the Parisian Room

A Sazerac Company Whiskey Tasting

Thursday, August 1, 2019 • 6:30 pm

\$130 per person - Tax & Gratuity not included



You have heard about them, you have searched for them, you have attempted to chase them down, you might have been lucky enough to have tasted a few, but have you ever tasted them all in one sitting. Here it is, this tasting is not for the faint of heart. We will feature a rare tasting of the Bourbon and Rye from the iconic Buffalo Trace Distillery.

Cream of Ohio Corn Soup Cappuccino, Mascarpone Cheese Espuma

Purée of Lorain County sweet corn Cappuccino topped with Mascarpone cheese foam, toasted corn nuts.

Wellers Red, Wellers Green "Reserve" and Pappy Van Winkle 10-Year

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

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

Buffalo Trace, Eagle Rare, Blanton's Straight Bourbon Whiskies

Grilled Flank Steak, Classical Bourbon Espagnole Sauce

Grilled Ohio Proud flank steak served over creamy cheddar grits,

and finished with a bourbon Espagnole sauce.

William Larue Weller, George T. Stagg,

Colonel E.H. Taylor Single Barrel Straight Bourbon Whiskies

Sous-Vide Berkshire Pork Belly, Seasonal Wild Mushroom Glace de Viande

Seared Black Berkshire pork belly simmered in bourbon whiskey and its natural juices with Lyonnaise sweet potatoes, topped with a wild mushrooms whisky sauce.

Thomas H. Handy & Colonel E.H. Taylor Straight Rye Whiskies

Pecan & Chocolate Tart, Bourbon Crème Anglaise

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

An Evening with Patron Spirits

PATRÓN



With Nick Beyers

Thursday, August 22, 2019 • 6:30 pm

\$90 per person - Tax & Gratuity not included

Tequila has been around for generations, but it wasn't until Patrón launched in 1989 that the world was introduced to ultra-premium tequila. Please Join us as we sample the core portfolio of Patrón Tequila with Brand Manager and Lorain, Ohio native Nick Byers.

Apéritif Tiki Drinks

Featuring Pyrat Rum and Patrón Tequila & Citronge Spirits

Mango & Pineapple Salsa Cruda, Mango Espuma

A bruise of mango and pineapple tossed with cilantro topped with a mango foam.

Shrimp & Bay Scallop Avocado Ceviche, Clementine Orange Vinaigrette

Gulf of Mexico shrimp and Maine Bay scallops with Clementine oranges and avocados, citrus vinaigrette.

Patrón "Silver"

Seared Kurobuta Pork Belly, Posole Rojo & Ohio Sweet Corn Salad

Seared Black Berkshire pork belly with Posole Rojo and Grobe family sweet Ohio corn salad.

Patrón "Reposado"

Grilled Angus Beef® Flank Steak, Chimichurri

Angus beef® flank steak, grilled, served with lyonnaise potatoes topped with Chimichurri.

Patrón "Añejo" & Patrón "Extra Añejo"

Affogato Patrón, Madagascar French Vanilla Bean Ice Cream & Luxardo Cherries

Madagascar French Vanilla Bean ice cream served in a glass, topped with

Affogato Patrón crumbled chocolate and Luxardo cherries.

Patrón "Xo Café"

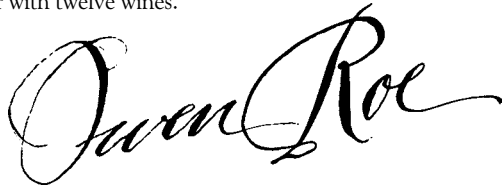
Washington state is the second largest producer of premium table wine. There are more than 750 wineries in the state. The first wine grapes were planted in 1825, with 98% of the vineyards are east of the Cascade Mountains.

The Great Northwest Wine Dinner

Featuring **Wines from Oregon and Washington State**
Thursday, June 13, 2019 • 6:30 pm

The Northwest has long been known for its spectacular scenery. In the last twenty years it has become a major wine region. The Northwest's warm, dry interior regions are uniquely suited to producing full-bodied, balanced wines. In fact, such areas often receive more sunlight than competing vineyards in California. It is from this growing reputation for excellence that the Northwest acquires its respected standing as a "New World" wine region.

For the curious wine connoisseur and the adventurous traveler, the Northwest's 500+ wineries offer unending opportunities for enjoyment. Exploring Northwest wineries is a bit like globe-hopping: Each sub-region has its own terroir, its own ecological footprint and culture to be savored and appreciated. We will feature eight wineries from the Willamette Valley of Oregon to the Columbia and Yakima Valleys of Washington State. Chef John D'Amico will showcase a six-course dinner that will pair with twelve wines.



Smoked Fruit Wood Atlantic Salmon Timbale, Dungeness Crab
A smoked fruit wood Atlantic salmon timbale, filled with a citrus-cured salmon with Clementine oranges, garnished with crème fraîche and Malossol Osetra caviar, citrus oil. Sparkling "Vintage Brut", Argyle, Oregon, 2016

Maine Sea Scallop, Rhubarb Chutney
A seared Sea Scallop with cucumber and jicama slaw, topped with a rhubarb chutney, cayenne and lemon-infused olive oil.
Pinot Gris Chardonnay "Roserock", Drouhin Oregon, Eola-Amity Hills, Willamette Valley, Oregon, 2016

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 de viande, cherry crackling, with a splash of duck consommé.
Pinot Noir "The Stalker", Roco, Willamette Valley, Oregon, 2015
Pinot Noir, Drouhin Oregon, Dundee Hills, Willamette Valley, Oregon, 2015

Char-Grilled Hudson Valley Quail, Grenache Huckleberry Sauce
Hudson valley quail filled with a quail and huckleberry stuffing sweet potato mousseline, finished with a Grenache huckleberry sauce.
Grenache Blend "Sinister Hand", Owen Roe, Yakima Valley, Washington, 2016
Syrah, Gramercy Cellars, Columbia Valley, Washington, 2014
Red "Abbot's Table", Owen Roe, Columbia Valley, Washington, 2015

Roasted Australian Hanging Tender, Hickory Smoked Morel Mushrooms
Roasted Australian hanging tender with fine herbs, served over sun-choked mousseline, topped with Oregon hickory smoked morel mushrooms glace de viande.
Bordeaux Red "The Conjurer", Sleight Of Hand, Columbia Valley, Washington, 2016
Cabernet Sauvignon, Gramercy Cellars, Columbia Valley, Washington, 2014
Cabernet Sauvignon, Owen Roe, Yakima Valley, Washington, 2014

Delarobi Fruit Tart, Marion Berry Sorbet
A seasonal fruit tartlet filled with pastry cream and blackberries, topped with Chantilly cream, served with marionberry sorbet and a berry coulis.

\$125 per person
Tax & Gratuity not included

Kermit Lynch's influence has been enduring. He has had so much success shining the spotlight on small, artisan producers that he has won two James Beard awards and was knighted by the French government with their prestigious "Legion d'Honneur."

A Bastille Day Celebration

With Kermit Lynch Imports

Sunday, July 14, 2019 • 5:00 pm

Join us Sunday July 14, 2019 as we celebrate all things France for our annual Bastille Day Celebration. This year's we will feature the French wines of importer Kermit Lynch.

Kermit Lynch was raised in San Luis Obispo, California but his name has become synonymous with French and Italian wines. In 1972, with a \$5,000 loan and maybe a bit of gumption, he opened Kermit Lynch Wine Merchant with thirty-five cases of wine stacked on the floor. Attracted by the Old World wine cultures of Europe, Kermit became a retailer, distributor, and national importer of authentic wines that express their terroir.

By importing previously little-known wines, he managed to bring wealth to formerly quite poor regions in France or Italy.

"I didn't think of it much in terms of a business. I am also not talented at all in reading accountants' reports, financial reports. You know, I look at the bottom line and see "OK, good. I can keep going another year" (laughs). That's really how it went. It was sort of, if the business went well, I could keep doing these wonderful things I was doing, like turning people here onto new discoveries and continuing my trips to wine country, my trips down to the cellars with wine makers. Those were the days! It's changed a lot, with technology and all. But in those days, it was funky—spit on the floor, everybody smoked. Socially it was great, because the wine loosens you up—we just had so much fun. Laughing and joking all the time. Now you see French winemakers, Italian winemakers, saying that this wine smells like a cherry or a berry or something—no, no, back then the wines were human beings." - Kermit Lynch



Montrachet Goat Cheese & Grilled Vegetable Terrine, Carrot & Pea Purée

A vegetable terrine wrapped in leeks, layered with asparagus, grilled zucchini, summer squash, mushrooms, turnips and Montrachet goat cheese, with a carrot & pea vegetable purée.

Corbières "Gris de Gris" Rosé, Domaine de Fontsaite, Languedoc Roussillon, France, 2017

Cream of Ohio Corn Cappuccino, Comte Cheese Espuma

A purée of Huron County sweet corn topped with a Comte cheese foam, toasted corn nuts

Bordeaux Blanc, Château Gravelle-Lacoste, Graves, Bordeaux, France, 2016

Chablis, Domaine Roland Lavantureux, Burgundy, France, 2016

Vouvray, Champalou, Loire Valley, France, 2017

Coquilles Saint Jacques à la Parisienne

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.

Braised Angus Beef® Short Rib, Bourguignon

Angus beef® short rib, braised in red wine and veal stock with root vegetable, served over pink lentils with pearl onions, root vegetables, and pancetta bacon.

Beaujolais "Fleurie-Les Moriers", Domaine Chignard, Burgundy, France, 2016

Côte de Nuits Villages, Domaine Gachot-Monot, Burgundy, France, 2015

Ventoux Rouge "Megaphone", Famille Brunier, Rhône Valley, France, 2016

Roulade of Veal Champignon, Hen of the Woods & Black Currant Glace de Viande

A roulade of veal filled with a veal and wild mushroom stuffing, hen of the woods mushroom mousseline, finished with a hen of the woods black currant glace de viande.

Bourgueil "Cuvée Vieilles Vignes", Domaine de la Chanteleuserie, Loire Valley, France, 2015

Château de Bellevue, Lussac Saint Emilion, France, 2015

Cahors, Clos la Catoule, Cahors, France, 2015

Napoleon Dark Berry with Dark Berry Sorbet

A flaky pastry filled with blackberries and blackberry Chantilly & mascarpone cream with marionberry sorbet, berry coulis.

Vin du Bugey-Cerdon "La Cueille", Patrick Bottex, Savoie, France, NV

\$125 per person

Tax & Gratuity not included

Duckhorn Vineyards has been named one of the "Top 100 Wineries" in the world seven times by Wine & Spirits, and the 2014 Duckhorn Vineyards Napa Valley Merlot Three Palms Vineyard was named the "2017 Wine of the Year," by Wine Spectator.

Duckhorn Wine Dinner

Thursday, July 25, 2019 • 6:30 pm

Founded by Dan and Margaret Duckhorn in 1976, Duckhorn Vineyards has been crafting classic Napa Valley wines for 40 years. With seven Estate vineyards, located throughout the microclimates of the Napa Valley they are an essential element in making wines of distinction. Pioneering Merlot as a premium varietal, Duckhorn Vineyards now makes several elegant Merlot and distinctive Cabernet Sauvignon bottlings that showcase its vineyard sites.

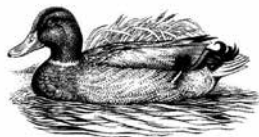
Goldeneye began making acclaimed Pinot Noirs from its estate winery in the Anderson Valley in 1996. Dedicated to crafting wines of refinement and elegance from a rich palette of terroir-inspired fruit reflecting the Mendocino Coast's marine influences, sites and soils, these grapes create complex, elegant Pinots.

Founded in 1994, Paraduxx earned acclaim as the only California winery devoted solely to Napa Valley blends that capture the essence of their Napa Valley terroir—wines that are ripe, robust and compelling, but that are also impeccably balanced.

In 2012, building on its 35-year history of making globally acclaimed Cabernet Sauvignons, Duckhorn Portfolio came to Washington State's Red Mountain to make our debut Canvasback Red Mountain Cabernet Sauvignon.

In 2017, the Central Coast Iconic winery Calera was added to the Duckhorn portfolio. Today, these vineyards are recognized as some of the New World's most revered Pinot Noir sites.

DUCKHORN
VINEYARDS



Yellowfin Tuna Tartar, Strawberry Mélange

*An amuse bouche of tuna tartar tossed with seasonal strawberries and pickled ginger, citrus and strawberry vinaigrette, potato gaufrettes.
Goldeneye Brut Rose, NV*

Peekytoe Crab Cake, Quince Preserve

Crab cake accompanied with cucumber and jicama slaw, Quince preserve, cayenne & lemon infused olive oil.

Sauvignon Blanc, Duckhorn, Napa Valley, 2017

Chilean Sea Bass, 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 "Central Coast" Calera, 2016
Chardonnay "Sonoma Coast", Migration, 2017*

Duck Agnolotti, Duck Glace de Viande

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

*Pinot Noir "Central Coast", Calera, Mt. Harlan, 2016
Pinot Noir, Goldeneye, Anderson Valley, 2016*

Roasted Cervena Venison Loin, Huckleberry Venison Jus

Roasted venison loin, chestnut mousseline, with a venison and mountain huckleberry venison glace de viande.

*Merlot, Duckhorn, Napa Valley, 2016
Merlot "Three Palms", Napa Valley, 2016*

Roasted Texas Wagyu Strip Loin, Hickory-Smoked French Horn Mushroom Cabernet Sauvignon Wine Sauce

Roasted grass and grain fed Texas Wagyu strip loin, with sage, thyme and pepper, with a brunoise of summer wild mushrooms, Hickory-smoked French horn mushroom Cabernet Sauvignon wine sauce.

*Cabernet Sauvignon, Canvasback, Washington State, 2015
Cabernet Sauvignon, Duckhorn Napa Valley, 2015*

** Cabernet Sauvignon "Howell Mountain, Napa Valley, 2014 * Supplemental*

California Cheese Course, Blackberry Compote

*A cheese course featuring California cheeses, walnut Florentine cookie and blackberry compote.
Red Blend, Paraduxx, Napa Valley, 2016*

\$130 per person

Tax & Gratuity not included

Italy produces more wine than any other country. Italian wine production began some 4,000 years ago!
There are more than 2,000 grape varieties in Italy. The average Italian consumes around 54 litres of wine per year.

An Italian Wine Dinner

With Dalla Terra Imports

Thursday, August 8, 2019 • 6:30 pm

Our annual Italian dinner this August features a six-courses with 11 regional wines of Italy with importer Dalla Terra.

Dalla Terra (of the earth) is an Italian fine wine import company representing boutique and mid-size, family owned and operated wineries. Their focus is on quality wines of distinction, soul and tradition that reflect the unique character of Italy's diverse regions. Dalla Terra's comprehensive portfolio includes over 25 wineries and 75 indigenous varietals from some of the most prominent growing regions throughout Italy. Their wineries strive to maintain the winemaking traditions of their region in order to produce wines of the highest quality and the best value. The represent both 'classic' and 'new generation' winemakers in their portfolio. Regardless of the wine making technique, each style produce expressive wines of character and balance that reflect their place of origin.

In 1989 Brian Larky moved back to the U.S. after five years as winemaker at the prestigious Italian estate Ca' del Bosco. Wanting to bring Italy's finest wines to American tables at affordable prices, he founded Dalla Terra Winery Direct® in 1990.

dalla
Terra

Anti-Pasta

A cold meat plate with Prosciutto de Parma ham, marinated olives & pickled vegetables.
Rosato "Scaia", Tenuta Sant'Antonio, Veneto, Italy, 2017

Ohio Sweet Corn & Cheese Soufflé, Toasted Corn Nuts

Grobe Family sweet corn and a blend of Ubriaco and Parmigiano-Reggiano cheese, baked in a ramekin topped with toasted corn nuts.

Pinot Grigio "Porer", Alois Lageder, Alto-Aldige, Italy, 2106
Soave "Classico", Inama, Veneto/Soave, Italy, 2016

Maine Lobster Zucchini Blossom, Traditional Hollandaise Sauce

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

Verdicchio dei Castelli di Jesi Classico Superiore Macrina, Garofoli, Marche, Italy, 2016

Roast Loin of Lamb, Toscana

Roasted loin of Breckenridge Farms lamb, heirloom tomato, filled with simmered white beans, bread crumbs, pancetta bacon and cipollini onions, with a rich tomato lamb glaze de viande.

Brunello di Montalcino "White Label", Casanova di Neri, Tuscany, Italy, 2013
Vino Nobile di Montepulciano, Poliziano, Montepulciano, Tuscany, Italy, 2015
Bolgheri Superiore "Sor Ugo", Aia Vecchia, Bolgheri, Tuscany, Italy, 2015

Braised Kobe Beef Short Rib Bourguignon

Braised Kobe beef short rib in its natural juices served over sautéed exotic kale blend Gorgonzola polenta, finished with a rich Amarone wine sauce.

Valpolicella Superiore Ripasso "Monti Garbi", Tenuta Sant'Antonio, Veneto, Italy, 2015
Amarone della Valpolicella "Selezione Antonio Castagnedi", Tenuta Sant'Antonio, Veneto, Italy, 2016

Ohio Peaches and Blackberries with Mascarpone Cheese

Ohio peaches marinated in Lambrusco, served over an almond cookie with Mascarpone cheese.

Lambrusco "Grasparossa di Castelvetro Amabile", Cleto Chiarli, Milia-Romagna, Italy, NV

\$130 per person

Tax & Gratuity not included

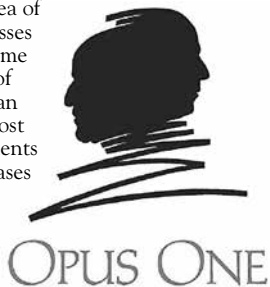
Napa Valley is releasing another outstanding vintage for reds with the 2016, making it the fifth top year in a row for the Sunshine State. After tasting almost 500 wines from the year, we believe that 2016 compares beautifully in quality to the other excellent vintages.” - James Suckling

Extraordinary California Wine Dinner, Part V

Thursday, September 5, 2019 • 6:30 pm

Our fifth Extraordinary California wine dinner falls on September 5, 2019 features an unprecedented collection of Napa Valley red wines; a few current releases plus a few cellar selections and everything in between, including sixteen wines paired with a six-course dinner prepared by Chef/Proprietor John D'Amico and his staff. Vintage Wine Distributors takes the helm this year!

Many people compare Napa with Bordeaux because of the grape varieties, but in truth, Napa has more in common with Burgundy than Bordeaux when it comes to how the vineyard land is divided and how the individual bottlings/labels are done. In an average year, the top Châteaux of Bordeaux's Médoc will produce around 15,000 to 25,000+ cases of Grand Vin composed by blending fruit from a vast area of vineyard land that encompasses upwards of 160+ acres in some cases. In Napa, nearly 80% of the wineries produce less than 10,000 cases per year and most of their "Grand Vin" equivalents amount to less than 1,000 cases in a vintage, sometimes as little as only 100-200 cases.



Sauvignon Blanc, Merry Edwards, Russian River Valley, California, 2017

Carpaccio de Filet de Boeuf aux Champignons Sauvages

Carpaccio of "Prime Beef", paper-thin slices of beef tenderloin, topped with aged balsamic vinegar, Alba white truffle oil, shaved Parmigiano-Reggiano cheese, cracked black peppercorns, and a mixture of seasonal sautéed wild mushrooms, finished with petite arugula.

Cabernet Sauvignon, Far Niente, Napa Valley, 2016

Cabernet Sauvignon "Special Select", Caymus SS, Napa Valley, 2016

Cabernet Sauvignon, Pride, Spring Mountain Napa Valley, California, 2016,

Oxtail Agnolotti, Hon Shimeji Mushrooms & Oxtail Glace de Viande

Piedmontese ravioli filled with roasted oxtail and root vegetables, tossed with a brunoise of oxtail, Brown Beech Mushroom (Hon Shimeji) mushrooms, root vegetables and fine herbs, finished with oxtail glace de viande.

Red "Overture", Opus One, Napa Valley, California, NV

Red, Pahlmeyer, Napa Valley, California, 2014

Red, Napanook, Napa Valley, California, 2016

Roast Tenderloin of Venison, Hickory Smoked King Oyster Mushroom

Roast tenderloin of venison, served over Stilton risotto, topped with hickory smoked King Oyster mushrooms, garnished with baby long carrots with a Pomeroy mustard glace de viande.

Red "Rindo", Kenzo, Mt. George Napa Valley, California, 2016

Red, Continuum, Prithcard Hill Napa Valley, California, 2015

Red, Dunn, Howell Mountain Napa Valley, California, 2014

Roast Tenderloin of Aged Beef, Hen of the Woods Mushroom, Périgueux Sauce

Tenderloin of beef served on a root vegetable mélange, with roasted Hen of the Woods mushrooms, Périgueux sauce and roasted bone marrow, finished with beef crackling.

Red "Dominus", Napa Valley, 2012

Red "Ulysses", Dominus, Rutherford, Napa Valley, 2012

Red, Opus One, 2012

California Apricot Tart, Madagascar French Vanilla Bean Ice Cream

A fruit tart filled with an almond frangipane topped with pastry cream with seasonal apricots topped with Chantilly cream served with a French Vanilla bean ice cream and apricot coulis.

Dolce, Far Niente, Napa Valley, California, 2016

\$200 per person Tax & Gratuity not included



Main Street Vermilion is a terrific organization that organizes great summer events for the citizens and friends of Vermilion. Everyone is welcome. For further information check out their web page www.DiscoverVermilion.com Below are a few of their events:

Featured Summer Events in Vermilion

Visiting Vermilion, Ohio for more than a fabulous dining experience at Chez François? Check out VTown Insider a local app and website that highlights the events that are happening in Vermilion, Ohio on any given week. Whether it is a local Bars and Restaurants, Main Street Vermilion or the Chamber of Commerce there is always something happening. Launched in 2017 by our good friend Jonathon Hauck, today the site has over 40,000 visitors and 150,000 page views. If you're planning on visiting Vermilion it is a great app to have!

<http://www.vtowninsider.com/download-vtown-in-sider-app>



Scenic Riverboat Cruises

Enhance your dining experience at Chez Francois with a pre-dinner cruise on the Vermilion River in a Duffy Electric Launch. LakeShore Electric Boating will provide a 45-minute escorted tour of the Vermilion Harbor with pick-up and drop-off at the dock in front of the Riverfront Café entrance. Their 21' electric launches have upholstered seats around a central table for drinks and snacks. Side windows, which may be raised or lowered, and a full canopy top protect you from the weather. A Captain/Riverlorian can provide a historical tour of the river, or you may choose to simply cruise along almost silently, enjoying quiet conversation as you view waterfront homes, beautiful gardens, and a variety of boats and waterfowl.

Call for reservations: 440-967-4221



The Local Farm Market

During the summer months we are fortunate to purchase in season the farm-fresh produce from small family-owned farms in our area. Each farm has its own specialty and all are open to the public. We have put together a list of our favorite farms located around Vermilion and Huron, and their specialty items:

Novotny Farm Market (440) 967-5757
Farm-fresh produce sourced from local farms and Concord Grapes in September.

Aufdenkampe Family Farms(440) 984-3844
An array of seasonal vegetables and fruits. They grow everything they sell.
www.afamilyfarm.com

Miller's Orchards(440) 965-7077
Cherries and Peaches. Located in Amherst.

Krieg's(440) 988-9228
Strawberries in June and Sweet Corn in late July.

The Blueberry Farm On Baumhart Road south of Route 2
Truly unbelievable Blueberries in July & August.

Hahn's (419) 433-7701
Sweet Corn from late July through September.

Grobe's Fruit Farm (440) 322-8312
Apples, Sweet Corn and Pumpkins in the Fall.

Quarry Hill Orchards & Winery (419) 588-2858
Apples, Peaches, Pears, Plums, Nectarines and Wine. Located in Berlin Heights.

Hillcrest Orchards (440) 965-8884
A vast array of Apples including the Ever Crisp. Located in Amherst.

Firelands Winery (419) 625-5474
Extraordinary wines at reasonable prices. Located in Sandusky.

Paper Moon Vineyards (440) 967-2500
Offers tastings and sales of quality regional and Vinifera Wines. Located in Vermilion.

CHEZ FRANÇOIS

555 Main Street
Vermilion, Ohio 44089

Return Service Requested

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Summer 2019

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