

Touché

A Cocktail/Martini Bar & Wine Bistro

“Where Quality Always Trumps the Lackluster”

Soup & Salad

French Onion Soup, Gratinée, \$14/ \$7 cup

French onion soup with toasted crouton and Gruyère cheese.

Lobster Bisque, en Croûte, \$15/ \$7 cup

Rich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.

Chez François Winter Salad

Winter greens tossed with an aged balsamic vinaigrette dressing, roasted beets, pickled Bermuda red onions, hard boiled eggs and seasonal tomato.

Small \$6, Grand \$12

Add Crumbled Goat Cheese or Roquefort Blue Cheese \$2

Add Maplebrook Farms Handmade Mozzarella Burrata \$3

Burrata is a type of fresh Italian soft cheese. It has a mozzarella shell filled with soft curds and cream and is famous for having an amazing, sensual texture

Hors D'œuvres to Share (Cold)

Tomato & Olive Tapenade, \$10

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

Cheese Plate, \$20

A selection of cheese du jour, Membrillo, dates, Spanish almonds and crostini.

Charcuterie, Relishes, \$20

Saucisson & cured meats, shaved Parmigiano-Reggiano cheese, marinated relishes, crostini.

Chez François Shrimp Cocktail, \$25

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

Hors D'œuvres to Share, (Hot)

Ubrico & Parmigiano-Reggiano Cheese Fondue, \$15

Cheese fondue with white wine, garlic and fine herbs, 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 Cheese Cream Sauce, \$16

Four North Bay Cape Cod Oysters stuffed with spinach and Galliano stuffing topped with Gruyère cheese cream sauce and applewood smoked bacon.

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, \$8

French fries seasoned with Parmigiano-Reggiano cheese and fine herbs.

Frites Poutine, \$12

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

Seafood Plates

Fried Calamari, Sesame Horseradish Aioli \$20

Deep fried calamari served over Napa cabbage with toasted sesame seeds.

Maine Scallop & Lobster Risotto, \$25

Seared sea scallop served with lobster risotto.

Lobster Raviolis, Parmigiano-Reggiano Cheese, \$25

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

Little Neck 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.

Meat Plates

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

Provimi veal lightly breaded with Panko breadcrumbs served with hand cut French fries topped with a Tahini buttermilk ranch.

Bone-In Braised Angus Short Rib, Moroccan barbeque sauce, \$30

Braised bone-in short rib simmered in its natural juices, served over Moroccan barbeque sauce with mousseline potatoes and seasonal vegetable.

Braised Heritage Pork Shank, Jardinière, \$35

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

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

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

Steak Frites, Bercy Butter, \$35

Ohio Proud Certified Angus Beef strip steak grilled, prepared medium-rare, served with hand cut French fries, finished with a dollop of herb butter sauce.

Desserts

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.

Chocolate Mousse

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

Madagascar French Vanilla Bean Pecan Ball & Luxardo Cherries

French vanilla bean ice cream with pecans topped with chocolate sauce and marinated Luxardo cherries.

Crème Brûlé & Fruits

A baked egg and vanilla custard topped with caramelized sugar and seasonal berries.

Fruit Sorbet

Freshly made raspberry and passion fruit sorbet served over an almond tuile.

All Desserts Priced at \$10

Please be advised that raw or uncooked beef, seafood and eggs may be present in our dishes.