



“The French Restaurant in Vermilion”

Chez To Go

Friday, April 24th & Saturday, April 25, 2020

First Course

New England Clam & Corn Chowder Soup

Creamy chowder of clams, corn, potatoes, celery, and onions seasoned with garlic and thyme and fine herbs.

Second Course

Lobster Risotto with Shrimp & Scampies, Parmigiano-Reggiano Cheese

A mixture of Shrimp, Scampies and Lobster with creamy Carnaroli rice, flavored with herb butter and Parmigiano-Reggiano cheese topped with julienne carrots and celery.

Or

Braised Heritage Pork Shank, Colcannon & Applewood Smoked Bacon

Braised pork shank simmered in its natural juices, served over Colcannon, which is mashed potatoes and cabbage, topped with julienne carrots and celery and crunchy applewood smoked bacon.

Bread & Honey Chive Butter

Third Course

Red Velvet Cupcakes, Raspberries Coulis

Crimson chocolate cupcakes filled with a raspberry coulis topped with cream cheese icing.

**** Chez François Prix-Fixe menu \$45****

Additional Sides that serve two people

French String Bean Salad, Parmigiano-Reggiano Cheese, Champagne Vinaigrette Dressing

French string bean salad tossed with pickled red onions and julienne fennel with a champagne vinaigrette dressing. Topped with shaved Parmigiano-Reggiano cheese and toasted pinenuts.

Imported & Domestic Cheese Plate

Imported and domestic cheeses, served with Membrillo, dates and almond fig cake.

Supplemental Charge for Cheese or Salad, \$10 each

Jack Rassic's Tomato Sauce & Rustichella d'Abruzzo Fusilli col Buco, \$20

Premium, Small Batch, Artisan Roasted Colombian Coffee 12oz./\$16

“Wine, Beer & Chez To Go Cocktails Available for Sale”

**** Chez François Prix-Fixe menu \$45****

Pre-Order Wednesday or Thursday, April 22nd & April 23rd for either Friday or Saturday

Or Pre-Order Friday, April 24th for Saturday, April 25, 2020

Call between 12-5 p.m. (440) 967-0630

Orders can be picked up between 4 p.m. to 7 p.m.

****Please pre-pay by credit card****

Or email john@chezfrancois.com



Chez Extras
A Selection of Fine Wines
Coffee

Premium, Small Batch, Artisan Roasted Colombian Coffee 12oz./\$16

From our friend Dave Hoffman at Winward Coffee "Montaña Dulce" is exceptional sourced near the town of Jardin in the Antioquia area in Northern Colombia. They were grown and processed by a small group of indigenous people who are members of Reguardo Indigena de Christiania. The coffee beans with natural sweetness and notes of chocolate, nuts and hints of fruit. Sold whole roasted in a 12oz vacuum bag

Jack Rassie's Tomato Sauce & Rustichella d'Abruzzo Fusilli col Buco, \$20

As Matt and I were growing up as kids we both worked in Matt's father's restaurants, the Iron Gate in Westlake and Pagliacci's in Cleveland. Everyone always asks where we get our inspirations from, of course our Parents and Grandparents. Well here is one of those inspirations that we would like to share with you it is Matt's Gido Jack "Shakib" Rassie's tomato sauce recipe that he taught me when I was a young apprentice at Pagliacci's restaurant.

Gido is the term for grandfather in the Arabic language. My grandfather migrated to America from Aitineet, Lebanon. In 1922 Shakib Rassie along with ten other friends left their small village to travel to a land they had heard about called America! A man traveling through town and told the boys about this wonderful land of opportunity where if did not matter your religion or ethnicity or age as long as you worked hard and had faith in God all things were possible in America. In America you had freedom!!! Jack Rassie arrived in New York in 1922 and lived in an Italian neighborhood in Brooklyn, NY for ten years. He worked in a factory by day and worked as a busboy at an Italian Restaurant at night. It was there that he learned about Italian Tomato Sauce. Jack migrated to Cleveland, Ohio in 1935 and owned a deli and bar on the westside of Cleveland. He and his wife Annie raised six children in Lakewood, Ohio. In 1955 Jack and his brother Emil opened The Tropicana Bar in Avon Lake, Ohio serving great pizza and pasta.

In 1961 my father Frank Mars and mother Marilyn Rassie were married. It was at their wedding that Jack Rassie and my grandmother Lena Marzulli talked about Italian Tomato Sauce. Lena Marzulli was raised in Bari, Italy migrating to Cleveland, Ohio in 1924. My grandmother Lena was a great cook and she helped my grandfather Jack Rassie improve his Italian Tomato Sauce. John D'Amico Proprietor/Executive Chef of Chez François further enhanced Jack Rassie's sauce to what it is today, Deeeeeeelicious!

John's heritage is Sicilian, we are pairing the sauce with Rustichella d'Abruzzo Fusilli col Buco, a special Italian pasta which is kind of "maccheroni" which is formed by twisting strands of pasta dough to create a spiral shape that is hollow in the center. The pasta is made by using a thin rod, know as a "ferro" around which each piece of dough is wound. The name comes from the word "busa" a very thin rod of "disa" grass that grows on arid sandy soils, grass was used as the stick to form the noodle or the term "buso" which is a thin iron knitting needle. (Wikipedia)

Here is quick a dinner that you can make at home this will feed 2-4 people.

1 quart of Jack Rassie's Italian Tomato sauce and 1 lb. of pasta \$20

(Store the tomato sauce in the refrigerator)

This Weeks Wine to Go
Friday April 24th & Saturday April 25th, 2020

Chardonnay, Calera, Central Coast, 2017

Vibrant and inviting, this wine captures the essence of Chardonnay grown on the cool, windswept Central Coast. Aromas of apricot, sweet hay and green apple leap from the glass. On the palate, deeper layers of fresh baked apple pie and anise emerge, with refreshing acidity and hints of subtle French oak carrying the flavors to a pure, radiant finish.

\$25/Bottle

White "Graves", Château Gravielle-Lacoste, Graves-Bordeaux, France 2017/18

Herve Dubourdieu's stainless-steel fermented White Bordeaux is an absolute Vin Chicago favorite! 45+ year old vines, the blend is 75% Semillon, 20% Sauvignon Blanc and 5% Muscadelle. Warm vintage here did not hold this wine back from offering lovely balancing acidity to its plump, waxy mouthfeel, notes of peach, fennel frond, white stone, and yellow apple, clean, long-finishing.

\$20/Bottle

Provence Rosé, Hecht & Bannier, Provence, France, 2017

A Provence rosé of immense charm and minerality redolent of fennel, anise, purple flowers. Plump, medium-bodied, marked by crisp, citrus fruit, passionfruit, & grapefruit nuances give it a zippy, refreshing finish. Blend of Grenache, Cinsault, Syrah and Rolle.

\$18/Bottle

Pinot Noir "Les Cousins", Beaux Freres, Willamette Valley, Oregon, 2017

Received a very limited supply of this wine, made by one of Oregon's top Pinot Noir producers (in our opinion). At this price, just grab one and drink up! Spring delivers tons of new treats, though very few create the kind of frenzy that Beaux Freres' Les Cousins spawns.

An iconic American winery known for their exceptional, age-worthy, super-highly rated Pinot noir. Combines structure with verve, richly expressive raspberry, violet, orange peel flavors, take on polish and complexity toward well-buffed tannins.

\$35/Bottle

Cabernet Sauvignon, Hamilton Branch, Alexander Valley, California, 2017

This Alexander Valley Cabernet shows mountain intensity in its rich blackberry, black currant and cassis flavors. Its bone dry, with thick but refined long tannins, and brightened by a fine burst of fruit and acidity. Blended with a little Petit Verdot for complexity and richness, it drinks beautifully now, and will age for a decade or longer.

\$18/bottle

Châteauef-de-Pape, Charles Thomas, Southern Rhône Valley, France, 2015

Charles Thomas Chateauneuf du Pape Rouge 60% Grenache, 20% Syrah, 10% Mourvedre, 10% Cinsault. Offers more black (and even some blue) fruits to go with complex white pepper, garrigue, and new leather aromas and flavors. Ripe, opulent, and fleshy on the palate, this medium to full-bodied has loads of character."

\$35/Bottle

Cerro Añon Rioja "Gran Reserva", Bodegas Olarra, Rioja, Spain, 2010

Tempranillo-led blend of Grenache, Mazuelo and Graciano with aromas of cherry, vanilla and country hedgerow. Smooth palate, medium-high acidity delivers harmonious flavors of plum, dried cherry, licorice, dried herb and spice, with light, firm tannins and orange peel acidity. Stays lively and graceful.

\$30/Bottle

Malbec, Zaccardi, Menoza, Argentina, 2017

Deep purple color with bluish reflections. Intense aromas of red & black fruit & cassis, raisins, dried figs and blueberry jam. Aged in French oak brings notes of snuff and chocolate. Soft and silky entrance, large structure with sweet and firm tannins. Long finish.

\$18/Bottle

Rosso Salento "Nerosso", Tenuta Curezza, Puglia, Italy, 2017.

The name Nerosso is a composite of the Italian words, "nero" (black) and "rosso" (red). Nerosso is a unique blend of four of the most ancient grapes of Puglia Region in Southern Italy: Primitivo (or Zinfandel), Negroamaro, Malvasia Nera, and Uva di Troia. The result is a full-bodied and bold wine. A dark ruby red wine with violet highlights. The nose is neat and intense, displaying black pepper, grass, and fresh plum aromas. Soft and velvety on the palate with big tannins and a long clean finish.

\$18/Bottle

Amarone Della Valpolicella, Antiche Terre, Veneto, Italy, 2016

Deep garnet color. Nose has notes of plum & cherry with hints of raspberry. Full-bodied, soft, slight aromatic lingering aftertaste. A rich red, with creamy tannins and juicy acidity, showing an expressive range of fig cake, sun-dried black cherry, coffee liqueur, dried thyme and smoke flavors. A balanced crowd-pleaser. A blend of Corvina, Rondinella and Corvinon.

\$30/Bottle

Chez To Go Cocktails

Sangria

Early Greeks and Romans mixed their wine with sugar, spices, and whatever was on hand (sound familiar?). It was called hippocras, and it was sometimes heated like mulled wine. Hippocras is likely the common ancestor of both sangria and mulled wine and was drunk everywhere because water was bacteria-filled and unsafe to drink. A touch of alcohol made the liquid drinkable, and mixing the watered-down wine gave it flavor. People who lived in modern-day Spain were doing something similar with grapevines planted by the Phoenicians around 1,100 B.C., and then with vines planted by the Romans after.

Sangria Tinto

A classic blend of Spanish red wine, Martell "VS" Brandy, Villa M Brachetto di Aqui and a touch of orange juice, ginger ale, and fresh fruit.

\$12

Sangria Blanco

A classic blend of Côte-du-Rhône blanc, Grand Marnier "Orange Liqueur" and a touch of cold-pressed pineapple juice, ginger ale, and fresh fruit.

\$12

Lemon Drop Martini

A blend of Limoncello François, Absolut Citrus Vodka, Patrón Citrónage and Demerara sugar/syrup that is produced from sugarcane. served on the rocks with a lemon twist. Our house made limoncello is made with fresh squeezed lemons,

\$12

Vieux Carré "Barrel Aged"

Named for the French Quarter in New Orleans (a.k.a. the Vieux Carré), this sophisticated, spirits-driven cocktail is a lot like the Big Easy itself: a fun and potent blend of diverse elements.

Barrel Aged for a minimum twenty-one days a blend of Knob Creek Rye, Martell "Blue Swift" Cognac, Carpano Antica Formula Sweet Vermouth, Benedictine French liqueur, Peychaud Bitters and Angostura Bitters garnished with an orange peel.

\$14

Manhattan "Barrel Aged"

Barrel Aged for a minimum twenty-one days a blend of Weller Antique 107 "Wheated Bourbon", Antica Formula Sweet Vermouth, Cherry Heering, Disaronno Originale Amaretto and Bittercube "Trinity" Bitters and garnished with a Luxardo Cherries.

\$14

El Caribe "Barrel Aged"

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

\$14

Date _____

Name _____

Phone# _____

Pick Up Time _____

Pre-Paid Credit Card# _____

Exp. Date _____

Security Code _____

To Go Order:

Du Bœuf Dinner (Meat) \$45 _____

Fruit De Mer Dinner (Fish) \$45 _____

Fromage \$10 _____

Salade \$10 _____

Tomato Sauce \$20 _____

Coffee \$16 _____

Wines:

Chardonnay, Calera, Central Coast, 2017 \$25 _____

White "Graves", Château Gravelle-Lacoste, Graves-Bordeaux, France 2017/18 \$20 _____

Provence Rosé, Hecht & Bannier, Provence, France, 2017 \$18 _____

Pinot Noir "Les Cousins", Beaux Freres, Willamette Valley, Oregon, 2017 \$35 _____

Cabernet Sauvignon, Hamilton Branch, Alexander Valley, California, 2017 \$18 _____

Châteauf-de-Pape, Charles Thomas, Southern Rhône Valley, France, 2015 \$35 _____

Cerro Añon Rioja "Gran Reserva", Bodegas Olarra, Rioja, Spain, 2010 \$30 _____

Malbec, Zaccardi, Menoza, Argentina, 2017, \$18 _____

Rosso Salento "Nerosso", Tenuta Curezza, Puglia, Italy, 2017 \$18 _____

Amarone Della Valpolicella, Antiche Terre, Veneto, Italy, 2016 \$30 _____

Cocktails:

Sangria Tinto \$12 _____

Sangria Blanco \$12 _____

Lemon Drop Martini \$12 _____

Vieux Carré "Barrel Aged" \$14 _____

Manhattan "Barrel Aged" \$14 _____

El Caribe "Barrel Aged" \$14 _____

Total: \$ _____