



“The French Restaurant in Vermilion”

Chez To Go

Friday, May 22nd & Saturday, May 23, 2020

First Course

Cream of Ohio Asparagus Soup & Applewood Smoke Bacon

A purée of Ohio asparagus soup garnished with asparagus and applewood smoked bacon.

Second Course

Seared Chilean Sea Bass Filet, Chimichurri Butter Sauce

Chilean Sea Bass filet served over julienne cucumber and roasted red pepper topped with Chimichurri herb butter sauce with roasted Yukon gold Lyonnaise potatoes and steamed Ohio asparagus.

Or

Char-Grilled Filet Mignon, Washington State Morel Mushrooms

Center cut filet mignon, grille, served over an herb risotto topped with a morel mushroom sauce, with seasonal steamed Ohio asparagus, prepared medium rare.

Third Course

Chocolate Amaretto Mousse, Chantilly Cream & Toasted Almonds

Chocolate mousse flavored with Amaretto with biscotti, topped with Chantilly cream and toasted almonds.

**** Chez François Prix-Fixe menu \$50****

Additional Sides That Serve Two People

Chez François Spinach Salad, Applewood Smoked Bacon & Pickled Onions, Champagne Vinaigrette
Ohio spring spinach with applewood smoked bacon and pickled onions with a champagne vinaigrette dressing.

Imported & Domestic Cheese Plate

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

Supplemental Charge for Cheese & Salad, \$10 each

One Loaf of French Batard Bread & 4 ounces of Honey Chive Butter

Supplemental Charge \$8

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

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

**** Chez François Prix-Fixe menu \$50****

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

Or Pre-Order Friday, May 22nd, for Saturday, May 23, 2020

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

Orders can be picked up between 4 p.m. to 5:30 p.m.

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

Or email john@chezfrancois.com



Chez To Go

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**Here is a quick dinner that you can make at home this will feed 2-4 people.
1 quart of Jack Rassie's Marinara sauce and 1 lbs. of pasta \$20**

Jack Rassie's Marinara Sauce & Pasta di Semola di Grano Duro

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
Deeeeeelicious!

John's heritage is Sicilian, we are pairing the sauce with Pasta di Semola di Grano Duro from rustichella d'abruzzo. There is a lot of misconception that Semolina and Semola are the same thing...well not really. You see they are both produced from Durham Wheat, a hard wheat, but it is the grind that is the difference. Semolina is course, closer to corn meal than flour. The Italian Semola is very fine or "rimacinata" or "twice milled" . The Italian Semola will say right on the label..." Semola rimacinata di grano duro" ...and this is what you will need to prepare the easiest of all pastas.

Eggless pasta was used mainly in the poorer parts of Italy when eggs were scarce. As always, Italians rose to the challenge of producing some of their most famous dishes out of need. "La Cucina Povera" or "The Poor Kitchen" is just that ...using one's imagination with limited ingredients to produce delicious dishes.

In 1924, Gaetano Sergiacomo started making rustic pasta using the whole wheat flour produced at his family's stone mill in the small town of Penne in Abruzzo, Italy. In 1981, his daughter, Nicolina Peduzzi, decided to revive the pastificio (pasta factory), naming the new product line Rustichella d'Abruzzo. More family members joined the business, which quickly grew to offer one of the most extensive artisanal pasta lines in Italy. Rustichella d'Abruzzo starts with the finest quality grains, blends them with pure Apennine mountain spring water, extrudes the pasta through bronze dies and slowly air-dries it for a rustic texture that holds sauce beautifully.

Nicolina, the matriarch, remains the keeper of the company's artisan core values, which she demonstrates personally at every incredible meal she cooks for the family – and lucky friends (in fact, in the Peduzzi family, many important business decisions are made over a heaping dish of spaghetti!). The family passion for quality is evident in every choice they make.

Here is a quick dinner that you can make at home this will feed 2-4 people.
1 quart of Jack Rassie's Marinara sauce and 1 lbs. of pasta \$20



Chez To Go Wine Club
Friday, May 22nd, & Saturday, May 23, 2020

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

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

\$20/Bottle

Vermentino Di Gallura "Thilibas", Cantina Pedres, Sardinia, Italy 2017/18

Bouquet of honey and limestone as well as apples and pears. Exotic fruits like guava, lychee, kiwi on the palate. Bracing acidity. Dry, medium body and medium++ acidity. Unique flavors. Good on its own or with seafood.

\$20/Bottle

Sancere Rosé, Domaine des Grandes Perrieres, Loire Valley, France, 2018

100% Pinot Noir. Traditional vinification in stainless steel vats. This rose is typical of the Loire Valley rose wines, very refreshing and full of flavor.

\$20/Bottle

Pinot Noir "Estate", Four Graces Winery, Willamette Valley, Oregon, 2017/18

Pleasant aromas of raspberry, Bing cherry and hints of earthy forest floor and chanterelle mushrooms mingle. The palate exudes bright red fruit flavors of cherry and cranberry which are complemented by a focused mid palate of black pepper and light roasted coffee beans. The finish has bright flavors with perfectly balanced acidity.

\$25/Bottle

Cabernet Sauvignon, Quilt, Napa Valley, California, 2017

"For the Quilt Napa Valley, we focused on vineyards with well-draining, low-nutritive soils that stress the vines. The result of these soils is a grape crop with extraordinary concentration of flavor, color and texture. While the majority of the fruit comes from the floor of the Napa Valley to achieve the richness and elegance desired, we also relied on some grapes grown in the well-drained gravelly soils of the side slopes along with high elevation in the mountainous areas for a blend with more structure and complexity than we could have achieved had we used fruit grown solely in a single region. Napa Valley AVAs: Oakville, St. Helena, Atlas Peak, Coombsville, Oak Knoll, Calistoga, and Howell Mountain."

\$45/Bottle

Red Mountain Cuvée, Chappellet, Napa Valley, California, 2016

Lush, layered and complex, this Bordeaux blend begins with concentrated aromas of black cherry, boysenberry, and dark chocolate. As the wine evolves in the glass, notes of anise, clove and bay leaf emerge, creating an inviting combination of fruit and spice. On the palate, a creamy texture underscores the wine's richness, while accentuating flavors of ripe plum, vanilla, and roasted coffee that glide to a long, lingering finish. Blend : 51% Cabernet Sauvignon, 24% Merlot, 13% Malbec, 9% Petit Verdot, 3% Cabernet Franc

\$40/Bottle

Croix Mouton "Bordeaux Supérieur", Jean-Phillipe Janoueix, Bordeaux, France, 2014

The 2014 Croix Mouton offers creme de cassis, boysenberry jam and a hint of bell pepper on the nose. It is upfront and quite bold for the vintage, typical for the estate. The palate is medium-bodied with ripe tannin, full of blackberry and cassis fruit, a pleasant fleshiness towards the glossy finish. For certain this is, as always, unapologetically modern in style, but this is balanced and powerful.

\$18/bottle

Les Baux de Provence Rouge, Mas de Gourgonnier, Provence, France, 2017

Provence Winemakers Luck Cartier and his daughter Eve have carried on their family tradition of winemaking since the eighteenth century. One of the first certified organic estates in Provence, their Mas de Gourgonnier rouge is a blend of Grenache, Syrah, Cabernet Sauvignon and Carignan. Once in the glass, you are greeted with a bright cherry nose and flavors of spiced berries, plums, dark chocolate and a hint of ginger. For those of you who may be grilling some lamb chops, this wine would make a perfect pairing.

\$25/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 and black fruit and cassis, raisins, dried figs and blueberry jam. The aging in French oak brings notes of snuff and chocolate. Soft and silky entrance, large structure with sweet and firm tannins. Long finish.

\$18/Bottle

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

Deep garnet color. Nose has notes of plum and cherry with hints of raspberry. Full-bodied, soft and 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 May 22nd & May 23, 2020

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.

\$12/8oz.

Sangria Blanco

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

\$12/8oz.

Lemon Drop Martini

A blend of Limoncello François, Stoli Citros 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.

\$12/8oz.

Cucumber/Basil Cocktail

A blend of Stolichnaya Cucumber Vodka, Saint Germain Elderflower Liqueur, muddled cucumbers, Fresh pressed lemon/lime juice and fresh basil.

\$12/8oz.

A Pomegranate Cocktail

A blend of POM pomegranate juice, Pam Liqueur, cranberry juice, fresh lemon juice, Stolichnaya Citros Vodka and Demerara sugar/syrup that is produced from sugarcane. served on the rocks with a lemon twist.

\$12/8oz.

A TIKI Cocktail

A blend of Plantations Stiggins' Fancy Pineapple Caribbean Rum and Zaya Rum, Disaronno Originale Amaretto Liqueur and Cold-Pressed Pineapple Juice garnished with orange and Luxardo cherries.

\$14/8oz.

Barrel Aged Cocktails

Vieux Carre "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.

\$14/3.5oz. or \$28/7oz. Premium Glass Container

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.

\$14/3.5oz. or \$28/7oz. Premium Glass Container

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 Bittercube Trinity Bitters.

Barrel Aged 21 Days and garnished with a lime twist.

\$14/4oz. or \$28/7oz. Premium Glass Container

Date _____

Name _____

Phone# _____

Pick Up Time _____

Pre-Paid Credit Card# _____

Exp. Date _____

Security Code _____

To Go Order:

Du Bœuf Dinner (Meat)	\$50	_____
Fruit De Mer Dinner (Fish)	\$50	_____
Fromage	\$10	_____
Salade	\$10	_____
Batard Bread & Honey Chive Butter	\$8	_____
Tomato Sauce	\$20	_____

Wines:

White "Graves", Château Gravelle-Lacoste, Graves-Bordeaux, France 2017/18	\$20	_____
Vermentino Di Gallura "Thilibas", Cantina Pedres, Sardinia, Italy 2017/18	\$20	_____
Sancere Rosé, Domaine des Grandes Perrieres, Loire Valley, France, 2018	\$20	_____
Pinot Noir "Estate", Four Graces Winery, Willamette Valley, Oregon, 2017/18	\$25	_____
Cabernet Sauvignon, Quilt, Napa Valley, California, 2017	\$45	_____
Red Mountain Cuvée, Chappellet, Napa Valley, California, 2016	\$40	_____
Croix Mouton "Bordeaux Supérieur", Jean-Phillipe Janoueix, France, 2014	\$18	_____
Les Baux de Provence Rouge, Mas de Gourgonnier, Provence, France, 2017	\$25	_____
Cerro Añon Rioja "Gran Reserva", Bodegas Olarra, Rioja, Spain, 2010	\$30	_____
Malbec, Zaccardi, Menoza, Argentina, 2017,	\$18	_____
Amarone Della Valpolicella, Antiche Terre, Veneto, Italy, 2016	\$30	_____

Cocktails:

Sangria Tinto	\$12	_____
Sangria Blanco	\$12	_____
Lemon Drop Martini	\$12	_____
Cucumber Basil	\$12	_____
A Pomegranate Cocktail	\$12	_____
A TIKI Cocktail	\$14	_____
Vieux Carré "Barrel Aged"	\$14	_____ or \$28/7oz _____
Manhattan "Barrel Aged"	\$14	_____ or \$28/7oz _____
El Caribe "Barrel Aged"	\$14	_____ or \$28/7oz _____

Total: \$ _____