

Touché Bistro Menu

Hors D'œuvres, (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.

Chez François Shrimp Cocktail, \$25

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

Citrus-Cured Ōra King Salmon Timbale, Crème Fraîche and Malossol Osetra caviar, \$25

House-cured Ōra king salmon timbale filled with Peekytoe crab and Cara Cara oranges garnished with crème fraîche and Malossol Osetra caviar, citrus vinaigrette.

Prosciutto Ham, Arugula Salad, \$25

Thin slices of Prosciutto ham, baby arugula salad flavored with herb olive oil.

Mishima Ranch Wagyu Tartare, Sunny Side Up Quail Egg, \$25

Classic steak tartare of Wagyu beef, seasoned with Bermuda red onions, capers, cornichons, anchovies, fine herbs, egg and spices, topped with a sunny side up quail egg, gaufrettes chips.

Soup

French Onion Soup, Gratinée, \$12/\$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.

Cream of Seasonal Wild Mushroom Soup, Duck Confit, \$15/\$7 cup

A timbale of brunoise of seasonal wild mushrooms seasoned with fine herbs, topped with duck confit, finished with a wild mushroom purée.

Hors D'œuvres, (Hot)

Artichaut à l'Alouette, \$15 (split + \$5)

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

Escargots au Basilic, \$15

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

Maine Lobster Raviolis, Truffle Butter Sauce, \$25 (split + 5)

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

Maine Scallop & Lobster Risotto, \$25

Seared sea scallop served with lobster risotto.

Crisfield Maryland Soft-Shell Crab, Basil Butter Sauce, \$30

Sautéed Maryland soft-shell crab dusted in flour with a basil butter sauce served over braised Napa Cabbage.

Seared Hudson Valley Foie Gras, Ohio Apple & Golden Raisin Fruit Chutney, \$30

Hudson Valley Foie Gras with sweet potato mousseline, topped with a warm seasonal Ohio apple and raisin chutney, accompanied with Sauternes, La Fleur Renaissance, Sauternes-Bordeaux, France, 2016

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.

Salad

Chez François Seasonal Spinach Salad

Erie county spinach salad tossed with champagne vinaigrette dressing with applewood smoked bacon, Bermuda red onions, hard-boiled eggs, and a seasonal tomato.

\$7/Grand \$14

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$2

Fish Plates

Florida Hog Snapper Filet, Golden Delicious Apple Bénédictine Butter Sauce

Sautéed hog snapper from the Gulf of Mexico, lightly breaded with almond flour topped with an apple Bénédictine butter sauce.

\$45

Char-Grilled Ōra King Salmon Filet, Washington State Morel Mushrooms & Truffle Butter Sauce

New Zealand king salmon filet served over braised baby bok choy topped with Morel mushrooms and truffle butter sauce.

\$45

Crisfield Maryland Soft-Shell Crabs, Basil Butter Sauce

Sautéed Maryland soft-shell crabs dusted in flour with a basil butter sauce served over braised Napa cabbage. Soft-shell crabs are known for their delicate sweet flavor. They come from the Crisfield Maryland area which is on the eastern shore where the Chesapeake and Delaware Bays are located.

\$52

Maine Lobster Raviolis, Truffle Butter Sauce

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

\$40

Meat Plates

Chez François Herb Meatloaf, Brown Sauce

Baked meatloaf with pork, veal and ground chuck flavored with herbs and spices served over mousseline potatoes, topped with a rich brown sauce, seasonal vegetables.

\$30

Braised Ohio Proud Short Rib, Moroccan Barbeque

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

\$35

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

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

\$40

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 \$12

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