



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 cheeses, Pierre Robert, Brie, Point Reyes Blue, Chèvre frais herbe, Jeff's select Gouda garnished with Membrillo, dates, Spanish almonds, and crostini.

Chez François Shrimp Cocktail, \$25

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

Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Malossol Osetra Caviar, \$25

Smoked salmon timbale filled with Peekytoe crab, garnished with Crème Fraîche and Malossol Osetra caviar, citrus vinaigrette.

Pâté Maison, \$20

Chicken liver pâté with green peppercorns served with a hard-boiled egg, red onion, caper berries, mixed olives, cornichon pickle and crostini.

Jambon de Bayonne, \$25

Thin slices of French Prosciutto ham which has been cured in mineral-rich salt of Salies-de-Bearn resulting in a tender cured ham with deep nuanced flavors. Cured naturally in the warm wind of the Pyrenees Mountains. Served with baby arugula salad with extra virgin 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 Erie County Pumpkin Soup, Toasted Pumpkin Seeds, \$15/\$7cup

A baby pie pumpkin filled with puréed pumpkin soup, with Vermont Crème Fraîche, topped with toasted Austrian pumpkin seeds, Austrian pumpkin seed oil and grated nutmeg.

Hors D'œuvres, (Hot)

Scrambled Eggs & Truffles, \$15

Ohio Proud scrambled eggs seasoned with truffle butter, served in the shell, with black "Burgundy" truffles.

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.

Soufflé au Fromage & Truffles, Quail Egg, \$20

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

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

Egg pasta raviolis filled with Maine lobster topped with broiled Scampies and served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.

Maine Scallop & Lobster Risotto, \$25

Seared sea scallops served with lobster risotto.

Seared Hudson Valley Foie Gras, Golden Delicious Apple Chutney, \$30

Hudson Valley Foie Gras with butternut squash, topped with a warm seasonal Ohio apple and raisin chutney, accompanied with accompanied with Sauternes, La Fleur Renaissance, 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

Burrata Con Panna, Heirloom Tomatoes & Arugula, Balsamic Vinaigrette, \$20

Handcrafted fresh mozzarella filled with a light creamy filling of panna di latte, (Italian Cream).
With heirloom tomatoes, arugula, and balsamic vinaigrette.

Fish Plates

Miso Marinated Chilean Sea Bass Filet, Mirin & Calamansi Vinaigrette

Seared sea bass filet served over braised baby bok choy and fingerling potatoes finished with a Mirin (a subtly sweet Japanese rice wine), Miso (a traditional [Japanese soybean seasoning](#)) and Calamansi (a citrus fruit similar to lemon and limes found in the Philippines) olive oil, and a hint of julienne jalapeno peppers.

\$45

Char-Grilled Ōra King Salmon Filet, Seasonal Wild Mushrooms & Truffle Butter Sauce

New Zealand king salmon filet served over braised baby bok choy topped with seasonal mushrooms, (Chanterelles, Hen of the Woods, French Horn & Beech) mushrooms with truffle butter sauce.

\$45

Maine Lobster Raviolis, Truffle Butter Sauce

Egg pasta raviolis filled with Maine lobster topped with broiled Scampies and served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.

\$42

Assiette de Coquillage au Basilic

A medley of shellfish including, cold-water shrimp, Maine sea-scallops, Prince Edward Island mussels, Middle Neck clams and Scampies served over saffron tagliatelle with mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil infused olive oil.

\$42

Meat Plates

Strozzapreti Pasta, Lamb Meatballs & Italian Sausage, \$30

Fresh cavatelli from Puglia Italy, served with lamb meatballs & Italian sausage with Jack Rassie's marinara sauce.

Chez François Herb Meatloaf, Brown Sauce, \$30

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.

Braised Ohio Proud Short Rib, Moroccan Barbeque, \$35

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

Char-Grilled Filet Mignon, Wild Mushroom Sauce, \$40

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

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.