



Touché
A Cocktail/Martini Bar & Wine Bistro
“Where Quality Always Trumps the Lackluster”

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.

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.

Chez François Shrimp Cocktail, \$25

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

Hors D’œuvres to Share, (Hot)

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.

Soup & Salad

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

French onion soup with toasted crouton and Gruyère cheese.

Soup du Jour \$14/\$7

Seasonal soup of the day

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.

\$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

Maine Scallops & Lobster Risotto, \$25

Seared sea scallops served with lobster risotto.

Miso Marinated Chilean Sea Bass Filet, Mirin & Calamansi Vinaigrette, \$45

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

\$45

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.

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.

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.