



*"The French Restaurant in Vermilion"*

**Établi en 1987**

**Amuse-Bouche**

*An amuse bouche, a seasonal tasting from the kitchen.*

**Hors D'œuvres**

**Cold**

***Gulf of Mexico Yellowfin Tuna, Garbanzo Beans & Heirloom Tomato Salad, \$28***

*A cold lightly peppered seared premium yellowfin tuna, garbanzo beans and heirloom tomato salad, tossed with a Calamansi vinaigrette dressing, garnished with Pecorino Romano cheese.*

***Cocktail de Crevettes, \$25***

*Gulf of Mexico Shrimp served chilled, with an avocado, cucumber and red onion salad, cocktail sauce.*

***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, \$28***

*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.*

**Warm**

***Soupe à L'Oignon Gratinée, \$14***

*French onion soup with toasted crouton and Gruyère cheese.*

***Homard Bisque en Croûte, \$20***

*Rich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.*

***Cream of Ohio Corn Soup, Corn Nut Crusted Sea Scallop, \$16***

*A purée of seasonal Ohio corn drizzled with a roasted red pepper coulis, served with a seared George's Bank Sea scallop, garnished with toasted corn nuts.*

***Artichaut à l'Alouette, \$18, (split + 5)***

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

***Escargots au Basilic, \$22***

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

***Raviolis de Homard à la Sauce au Beurre de Truffe, \$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.*

***A Crisfield Maryland Soft-Shell Crab, Basil Butter Sauce, \$25***

*Sautéed Maryland soft-shell crab dusted in flour with a basil butter sauce, served over sea beans. 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.*

***Maine Lobster Zucchini Blossoms, Traditional Hollandaise Sauce, \$30***

*Sautéed Erie County zucchini blossoms filled with a Maine Lobster stuffing topped with hollandaise sauce.*

***Coquilles Saint Jacques à la Parisienne, \$32***

*Maine Sea Scallops and mushrooms, sautéed, served in a fish velouté sauce with garlic, shallots, Dry Sack Sherry, and Parmigiano-Reggiano cheese, served in a natural sea scallop shell with duchess potatoes.*

***Char-Grilled Farm-Raised "Coturnix" Quail, Morel Mushroom Sauce, \$32***

*A boneless "Coturnix" Quail filled with a quail stuffing, served over a sweet potato mousseline finished with a quail reduction and seasonal morel mushroom sauce.*

***Seared Hudson Valley Foie Gras, Rhubarb & Golden Raisin Chutney, \$35***

*Hudson Valley Foie Gras served over sweet potato mousseline, served with warm rhubarb and golden raisin chutney and Sauternes, Château La Fluer Renaissance, Bordeaux, France, 2016*

**Salade**

***Chez François Seasonal Salad***

*Seasonal Erie County greens from the Chef's Garden.*

***Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3***

## Entrées

### **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 Beech, Hen of the Woods and Trumpet Royale mushrooms and truffle butter sauce.

**\$58**

### **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.

**\$58**

### **Crisfield Maryland Soft-Shell Crabs, Basil Butter Sauce**

Sautéed Maryland soft-shell crabs dusted in flour with a basil butter sauce, served over sea beans. 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.

**\$65**

### **Chez François Homard Thermidor**

Maine lobster filled with mushrooms, Maine scallops, lobster, and lobster cream sauce, served in its natural shell.

**\$85, add a Filet \$35**

### **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 tagliatelle noodles with mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil infused olive oil.

**\$55**

### **Raviolis de Homard à la Sauce au Beurre de Truffe**

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

**\$55**

### **Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande**

A lightly peppered Maple Leaf duck breast served over a hazelnut sweet potato mousseline, topped with Montrachet goat cheese and sauced with a cherry duck glace de viande.

**\$50**

### **Escalope de Veau aux Castle, Cabernet Sauvignon Wine Sauce**

Sautéed lightly breaded scaloppini of Provimi veal topped with seasonal mushrooms, Prosciutto de Parma ham, and Gruyère cheese, with a Cabernet Sauvignon wine sauce.

**\$55**

### **Filet de Bœuf Naturel, Glace de Viande**

Center-cut filet mignon, grille, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables, finished with a veal glace de viande.

**\$55**

**Add a topping of Aged English Stilton Bleu Cheese, Duck Confit, or Seasonal Wild Mushrooms. Supplementary Charge (+\$8)**

**Add Seared Hudson Valley Foie Gras; Supplementary Charge (+\$20)**

### **Carré d'Agneau à la Provençale**

Roasted Australian rack of lamb, topped with tomato tapenade and fine herb crust, roasted tomatoes and golden raisin & lamb glace de viande.

**\$60**

### **Filet de Boeuf Wellington à la Périgourdine**

Center-cut filet mignon, grille, wrapped in puff pastry with seared Hudson Valley Foie Gras, mushroom duxelle and black truffles with sauce Périgueux.

**\$65**

**Please be advised that raw or uncooked beef, seafood, and eggs may be present in our dishes. Consult your server for more information.**

## **Les Entremets**

### **Gâteau Chocolat Moulleux, Crème Glacée**

Warm chocolate cake with Madagascar French Vanilla bean ice cream, caramel sauce, seasonal berries, and mint.

### **Porto "LBV", Quinto do Crasto, Douro Valley, Portugal, 2012**

Excellent aroma intensity and concentration, with fresh wild berry fruit notes and delicate hints of chocolate.

**\$12/2.5oz. Glass**

### **Fromage de Meyer Lemon**

A Meyer lemon cheesecake served with a graham cracker crust topped with a Chantilly cream icing, finished with a berry coulis, garnished with seasonal berries.

### **Limoncello, François**

Our house made Limoncello made with fresh squeezed lemons, sugar, and Tito's Vodka.

**\$9/2.5oz. Glass**

### **Cerises François**

Cherries François, Madagascar French Vanilla Bean Ice Cream Spiced cherries in a Port wine sauce, served over an almond cookie with French vanilla bean ice cream.

### **Vi de Visciola "Cherry" Fortified Wine, Vignamato, Marché, Italy, NV**

Fresh wild cherry aromas and flavors, sweet but offers great acidity. Well-balanced with a great finish.

**\$12/2.5 Glass**

### **Chocolate Mousse Torte, Berry Coulis**

A white génoise cake filled with chocolate mousse, topped with chocolate ganache icing, berry coulis.

### **Maury, Domaine Poudroux, Maury, France, 2014**

Layers of blackberry, plum and cherry aromas, chewing tobacco and bay leaf alongside a hint of vanilla bean. The palate is rich and dense, with a texture like crushed satin. A Grenache based vin doux naturel sweet wine.

**\$12/2.5 Glass**

### **Crème Moulée au Caramel**

An egg custard topped with caramel sauce and fresh seasonal berries.

### **Lustau "East India Solera", Jerez, Spain, NV**

A blend of Oloroso and Pedro Ximénez raised separately and then blended to age for three years in solera.

The result puts the sweetness of the PX in front, with flavors of plum jam and tobacco.

**\$10/2.5oz. Glass**

### **Mousse au Chocolat Belgique**

A rich Belgium chocolate mousse, topped with Chantilly cream, chocolate straw and mint.

### **Tawny Port, Graham's, Douro Valley, Portugal, NV**

A smooth but concentrated tawny port with raisin and orange peel flavors with hints of walnuts.

**\$10/2.5oz. Glass, \$55/Bottle**

### **Framboises Flambées Romanoff**

French Vanilla bean ice cream, chocolate chips and meringue, flamed with brandy and marinated Raspberries.

### **Framboise "Raspberry", Mathilde, Alsace, France, NV**

Beautiful red raspberries flavors, sourced from three distinct raspberries from Alsace, France.

**\$9/2.5oz. Glass**

### **Bananes Foster**

Bananas, sautéed in a brown sugar, sweet butter, banana liqueur sauce, French Vanilla bean ice cream on a Génoise cake.

### **Moscatel "Seleccion Especial N°1", Jorge Ordoñez, Málaga, Spain, 2016**

Fresh and intense with a mixture of sensations of freshly peeled apple, orange peel, pollen, and herbs.

Concentrated and refreshing with great length. 100% Muscat Alexandria **\$12/2.5 Glass, \$60/Half Bottle**

### **Fruit Sorbet**

Freshly made Raspberry and Passion fruit sorbet, sauced with a Passion fruit and Raspberry coulis.

### **Riesling "Late Harvest", Cloudy Bay, Marlborough, New Zealand, 2008**

Offers intense honeyed-apricot and lemon marmalade notes, musk, pineapple paste and orange blossom. Viscous and sweet, with abundant concentration and very crisp acid to balance, it finishes long with some layered flavors.

**\$12/2.5oz. Glass, \$60/Half Bottle**

### **Plateau de Fromages**

A selection of imported cheeses, Montrachet goat, St. Angel, English Stilton and Époisses, garnished with dates, Membrillo (quince paste), almond/fig cake.

**Supplemental \$20**

### **Pedro Ximénez "Solera 2015", Bodegas Alvear, Jerez, Spain,**

Knock-out stuff. It exhibits oily sweetness buttressed by considerable acidity as well as roasted nut flavors intermixed with caramelized tropical fruits.

**We make all desserts on premise, including specialized cakes and desserts.**

**Desserts are \$15 and are served with a complimentary 1oz. taste of the above-mentioned dessert wines.**

## **Lively Coffee Drinks**

### **Coffee**

*A blend of single plantation Central American and Colombian Arabica coffee.*

**\$3.75**

### **A “French Press” Coffee**

*A two cup “French Press” with freshly roasted, single plantation, Arabica coffee.*

**\$4.75**

### **Espresso**

*A finely ground, dark roasted blend of Arabica and Robusta coffee.*

**\$3.50**

### **Cappuccino**

*A combination of espresso and steamed milk topped with cocoa.*

**\$4.75**

### **Tokyo Coffee**

*Espresso served over iced Fever Tree Tonic Water. A refreshing iced coffee!*

**\$5.50**

### **Vietnamese Coffee**

*Espresso blended with condensed milk and served over ice. Sweet, rich and delicious.*

**\$4.50**

### **Beirut Coffee**

*A blend of hot water, Orange Blossom Water of Lebanon and fresh lemon.*

**\$3**

### **Cappuccino François**

*A combination of espresso, steamed milk, and Liquor 43 vanilla & Godiva chocolate Liqueurs.*

**\$12**

### **Irish Coffee François**

*Arabica coffee with Jameson’s Irish Whiskey, Cointreau, Kahlua and whipped cream.*

**\$12**

### **Cambridge Coffee**

*Arabica coffee with Baileys Irish Cream, Frangelico and whipped cream.*

**\$12**

### **Billy Bob Coffee**

*Arabica coffee with Godiva chocolate liqueur, Baileys Irish Cream and whipped cream.*

**\$12**

### **Vanilla Chai Tea & Amaretto**

*An exotic and sweet vanilla Chai tea with Luxardo Amaretto Liqueur and whipped cream.*

**\$12**

### **Mighty Leaf Tea \$4.75**

#### **Emperor’s Breakfast Organic**

*Rich, malty, a “dawn to dusk” awakening of the finest grade organic black tea leaves.*

*(black tea with caffeine)*

#### **Earl Grey Crème**

*High-grown Ceylon and China black teas are combined with the smoky orange notes of Bergamot fruit, making an elegant and full-flavored cup. (black tea with caffeine)*

#### **Blood Orange Rooibos**

*Organic South African rooibos infusion with tart blood orange, vanilla, and honey notes.*

*(herbal tisane with no caffeine)*

#### **Chamomile Yuzu**

*Herbal tea with orange peel, lemongrass, lemon myrtle and yuzu.*

*(herbal tisane with no caffeine)*

#### **Verbena Mint Organic**

*Soft citrus notes of verbena leaves balanced with a beautiful hint of mint.*

*(herbal tisane with no caffeine)*

#### **African Amber Organic**

*African Rooibos leaves, an herb rich in antioxidant with lush fruity notes.*

*(herbal tisane with no caffeine)*