



***“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.*

**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.*

**Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Malossol Osetra Caviar, \$28**

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

**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.*

**Soup**

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

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

**Cream of Ohio Butternut Squash & Curry Soup, George's Bank Sea Scallop, \$16/\$8 cup**

*A purée of seasonal Ohio butternut squash soup, seasoned with curry, drizzled with a roasted red pepper coulis, served with a seared George's Bank Sea scallop.*

**Lobster Bisque, en Croûte, \$20/\$10 cup**

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

**Hors D'œuvres to Share, (Hot)**

**Raviolis de Homard à la Sauce au Beurre de Truffe, \$30, (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.*

**Crevettes de Jonghe, \$25**

*Gulf of Mexico shrimp in rich garlic butter with fine herbs, served with Gruyère cheese garlic bread.*

**Seared Maine Diver Sea Scallops & Lobster Risotto, Parmigiano-Reggiano Cheese, \$30**

*Seared sea scallops served with lobster risotto topped with Parmigiano-Reggiano cheese.*

**Escargots au Basilic, \$25**

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

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

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

**Seared Hudson Valley Foie Gras, Golden Delicious Apple Chutney, \$35**

*Hudson Valley Foie Gras, sweet potato, seasonal Ohio apple and raisin chutney, accompanied with a Sauternes*

**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.*

### Touché Salad

#### **Chez François Seasonal Salad**

Seasonal Erie County greens from the Chef's Garden tossed with a creamy Dijon basil vinaigrette dressing, topped with fried taro root, garnished with a seasonal tomato.

**\$7/Grand \$14**

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

**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

**Raviolis de Homard à la Sauce au Beurre de Truffe, \$53**

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

**Char-Grilled Ōra King Salmon Filet, Seasonal Wild Mushrooms & Truffle Butter Sauce, \$51**

New Zealand king salmon filet served over Ohio spaghetti squash topped with

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

**Miso Marinated Chilean Sea Bass Filet, Mirin & Calamansi Vinaigrette, \$51**

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.

### Meat Plates

**Strozzapreti Pasta, Lamb Meatballs & Italian Sausage, \$32**

Cavatelli from Puglia Italy, served with lamb meatballs & Italian sausage, Jack Rassic's marinara sauce.

**Chez François Herb Meatloaf, Brown Sauce, \$32**

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 Lamb Shank, Jardinière, \$38**

Braised lamb shanks, simmered in its natural juices served over mousseline potatoes with a jardinière of root vegetables, garnished with julienne heirloom carrots.

**Char-Grilled Filet Mignon, Wild Mushroom Sauce, \$48**

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

**Seared Steak Frites, Bercy Butter, \$52**

Ohio Proud Certified Angus Beef strip steak grilled, prepared medium-rare, served with French fries, finished with a dollop of herb butter sauce.

### 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.

**Crème Brûlé & Fruits**

A baked egg and vanilla custard topped with caramelized sugar and seasonal berries.

**Madagascar French Vanilla Bean Pecan Ball & Luxardo Cherries**

French vanilla bean ice cream with pecans topped with chocolate sauce and marinated Luxardo cherries.

**Chocolate Mousse Torte, Berry Coulis**

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

**Fromage de Meyer Lemon, Chutney de Pommes**

A Meyer lemon cheesecake served with a graham cracker crust topped with a Chantilly cream icing, finished with an apple chutney.

**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\***