



“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.

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.

Soups

French Onion Soup, Gratinée, \$15/ \$8 cup

French onion soup with toasted crouton and Gruyère cheese.

Lobster Bisque, en Croûte, \$22/\$12 cup

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

Hors D'œuvres to Share, (Hot)

Crevettes de Jonghe, \$25

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

Escargots au Basilic, \$25

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

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 Winter Salad

Winter greens tossed with an aged balsamic vinaigrette dressing, roasted beets, pickled Bermuda red onions, hard boiled eggs and seasonal tomato.

\$8/Grand \$15

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$2

Fish Plates

Seared Maine Diver Sea Scallops & Lobster Risotto, Parmigiano-Reggiano Cheese, \$35

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

Lake Erie Perch, Pub Style, \$38

*Perch breaded with a panko crumb served with Chez coleslaw and tartar sauce
& House made French fries.*

Potato Crusted Ōra King Salmon Filet, Herb Lemon Butter Sauce, \$45

Potato Crusted Salmon Filet steamed broccoli & lemon herb butter sauce.

Meat Plates

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

*Cavatelli from Puglia Italy, served with lamb meatballs & Italian sausage,
Jack Rassie'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 Heritage Pork Shank, Chez Francois Moroccan Barbecue Sauce, \$40

*Braised pork shank simmered in its natural juices for three hours, served over
Moroccan barbeque sauce with sweet potatoes and baby carrots.*

*A Touché favorite the Moroccan barbeque sauce is complex
that is made with wild lavender honey, tomato purée, garlic, whole star anise, cinnamon, cloves,
dried mustard, tamari, rice wine vinegar, pickled ginger, cayenne. It is unique and delicious.*

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.*

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.*

Fruit Sorbet

Freshly made raspberry and passion fruit sorbet served over an almond tuile.

All Desserts Priced at \$15

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