



*“Where Quality Always Trumps the Lackluster”*

**Hors D’œuvres to Share (Cold)**

**Tomato & Olive Tapenade, \$15**

*A roasted tomato and olive tapenade drizzled with extra virgin olive oil, crostini and olives.*

**Cheese Plate, \$25**

*A selection of cheese du jour, Membrillo, dates, Fruit Chutney, Spanish almonds and crostini.*

**Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Malossol Osetra Caviar, \$30**

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

**Cocktail de Crevettes, \$30**

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

**Jambon de Bayonne, \$30**

*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, \$30**

*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, \$20/ \$10 cup**

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

**Cream of Wild Mushroom Soup, Duck Confit, \$20/\$10**

*A bowl of seasonal wild mushroom soup served with mushroom brunoise topped with duck confit drizzled with Italian truffle oil, garnished with micro greens.*

**Lobster Bisque, en Croûte, \$25/\$13 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, \$35, (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, \$35**

*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, \$10**

*French fries seasoned with Parmigiano-Reggiano cheese and fine herbs.*

**Frites Poutine, \$15**

*French fries seasoned with fine herbs, topped with brown sauce, sprinkled with Roquefort cheese.*

### Touché Salad

#### **Chez François 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 \$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.

#### **Bar Chilien sauté, Poire Asiatique & Verveine Citronnée Salsa Cruda, \$58**

Sautéed Chilean Sea bass marinated with miso & mirin sprinkled with citrus essences of lemon, lime, and orange, topped with an Asian Pear, cucumber, and lemon verbena salsa cruda, finished with a toasted almond Plugrá butter sauce.

#### **Filet de Saumon Royal Ōra grillé à l'omble, Croûte de Raifort, \$52**

New Zealand king salmon filet served over braised baby bok choy topped with a horseradish crust and (Hen of the Woods, French Horn & Beech) mushrooms, herb butter sauce.

### Meat Plates

#### **Strozzapreti Pasta, Lamb Meatballs & Italian Sausage, \$35**

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

#### **Chez François Herb Meatloaf, Brown Sauce, \$35**

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 barbecue sauce with sweet potatoes and baby carrots.

A Touché favorite the Moroccan barbecue 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, \$50**

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.

#### **White Chocolate Mousse Torte, Huckleberry Coulis**

A white génoise cake filled with white chocolate mousse, topped with Chantilly cream icing, Huckleberry coulis.

#### **Fromage de Citron, Chutney de Canneberges**

A Meyer lemon cheesecake served with a graham cracker crust topped with a Chantilly cream icing, finished with a cranberry sauce.

#### **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\***