



“Where Quality Always Trumps the Lackluster”

Hors D'œuvres to Share (Cold)

Tomato & Olive Tapenade, \$16

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, \$32

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

Cocktail de Crevettes, \$32

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

Gulf of Mexico Yellowfin Tuna, Garbanzo Beans & Heirloom Tomato Salad, \$35

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.

Jambon de Bayonne, \$32

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, \$32

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, \$18/ \$9 cup

French onion soup with toasted crouton and Gruyère cheese.

Cream of Wild Mushroom Soup, Duck Confit, \$22/\$11

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, \$26/\$13 cup

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

Hors D'œuvres to Share, (Hot)

Maine Lobster Zucchini Blossoms, Traditional Hollandaise Sauce, \$36

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

Raviolis de Homard à la Sauce au Beurre de Truffe, \$36, (split + 5)

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

Crisfield Maryland Soft-Shell Crabs, Basil Butter Sauce, \$32

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

Seared Maine Diver Sea Scallops & Lobster Risotto, Parmigiano-Reggiano Cheese, \$38

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

Escargots au Basilic, \$26

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, \$38

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

Flat Bread Pizza Du Jour, \$16

Seasonal flat

bread du jour, Chef's choice.

Frites, \$11

French fries

seasoned with Parmigiano-Reggiano cheese and fine herbs.

Frites Poutine, \$16

French fries

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

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

Touché Salad

Chez François Seasonal Salad

Erie county spinach salad tossed with champagne vinaigrette dressing with applewood smoked bacon, Bermuda red onions, hard-boiled eggs and a seasonal tomato.

\$9/Grand \$16

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3

Burrata Con Panna, Heirloom Tomatoes & Arugula, Balsamic Vinaigrette, \$25
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, \$55

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

Filet de Bar Chilien Mariné Miso, Vinaigrette Mirin & Calamansi, \$60

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.

Filet de Saumon Royal Ōra grillé à l'omble, Croûte de Raifort, \$55

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, \$38

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

Chez François Herb Meatloaf, Brown Sauce, \$37

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, \$42

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, \$54

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

Char-Grilled Steak Frites, Bercy Butter, \$60

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, seasonal berries, berry coulis.

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

Fruit Sorbet

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

All Desserts Priced at \$15

All pricing reflects a cash payment. A 2.5% convenience fee is added for all credit card transaction.