



“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.

Charcuterie, Relishes, \$25

Saucisson, French Prosciutto ham, shaved Parmigiano-Reggiano cheese, marinated relishes, crostini.

Cocktail de Crevettes, \$32

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

Soup

French Onion Soup, Gratinée, \$18/\$9cup

French onion soup with toasted crouton and Gruyère cheese.

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)

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.

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

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

Scotch-Barreled Smoked Salmon Croque-Monsieur, Dill Cucumber Salad, \$26

Sautéed Pullman bread filled with smoked salmon and Gruyère cheese, lightly egg-battered, dill cucumber salad.

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.

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.

Touché Salad

Chez François Winter Salad

Winter greens from the Chef's Garden tossed with an aged balsamic vinaigrette dressing, roasted beets, pickled Bermuda red onions, hard boiled eggs and seasonal tomato.

\$8/Grand \$16

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3

Fish Plates

Raviolis de Homard à la Sauce au Beurre de Truffe, \$50

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

Mediterranean Bronzini Filet, Sauce au beurre de Verjus, \$50

Seared Bronzini filet served over caramelized fennel and roasted fingerling potatoes, finished with a Plugrá Meyer lemon Verjus butter sauce, topped with pickled fennel.

Lake Erie Perch, Pub Style, \$40

Perch breaded with panko crumbs served with coleslaw, chez tartar sauce & House made French fries.

Shrimp & Scallop Fettuccini, Alfredo Sauce

Sautéed gulf shrimp and Maine scallops served with egg fettuccini, and Alfredo sauce, which is a creamy Parmigiano-Reggiano cheese sauce.

\$40

Meat Plates

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.

Strozzapreti Pasta, Lamb Meatballs & Italian Sausage, \$38

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

Roasted French Breast Chicken, Pine Nut Basil Butter Sauce, \$38

A roasted French breast of chicken, with toasted pine nuts, Parmigiano-Reggiano cheese and a basil infused herb butter sauce served over herb risotto.

Braised Heritage Pork Shank, Chez Francois Moroccan Barbecue Sauce, \$42

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

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.

Veal Castle, Cabernet Sauvignon Wine Sauce, \$50

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

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.

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 Chutney

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

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

All pricing reflects a cash payment. A 2.75% convenience fee is added for all credit card transactions.