

CHEZ FRANÇOIS

"The French Restaurant in Vermilion"

Établi May 19, 1987

Amuse-Bouche

An amuse bouche, a seasonal tasting from the kitchen.

Hors D'œuvres

Cold

Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Malossol Osetra Caviar, \$32

Smoked salmon timbale filled with Peekytoe crab, garnished with 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.

Malossol Osetra Caviar (1oz), Condiments, \$150

Malossol Osetra Caviar served with crème fraiche, cornichons, red onions, hard boiled eggs, capers and crostini.

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.

Warm

Soupe à L'Oignon Gratinée, \$18

French onion soup with toasted crouton and Gruyère cheese.

Homard Bisque en Croûte, \$26

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

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

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

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

California Artichoke hearts, filled with alouette cheese, lightly breaded with hazelnuts, sautéed, served with a Dijon honey mustard/raspberry sauce.

Escargots au Basilic, \$26

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

Oyster Rockefeller, Hollandaise Sauce, \$32

Maine Oyster stuffed with spinach and Galliano stuffing topped with Gruyère cheese, hollandaise sauce and applewood smoked bacon.

Raviolis de Homard à la Sauce au Beurre de Truffe, \$36, (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.

Homard et Saint-André en Croûte, \$38

Maine lobster and Saint-André cheese wrapped in puff pastry, baked, with a black currant sauce.

Maine Diver Sea Scallop & Himalayan Morel Mushrooms En Croûte, \$38

Maine diver sea scallop baked in its natural shell filled with "Himalayan" morel mushrooms, and herb butter, wrapped in puff pastry.

Char-Grilled Farmed Raised Coturnix Quail, Black Truffle Butter Sauce, \$38

Char-grilled quail served with chestnut mousseline, finished with truffle butter sauce.

Seared Hudson Valley Foie Gras, Apple & Raisin Chutney, \$40

Hudson Valley Foie Gras served over butternut squash mousseline, served with warm apple and raisin chutney and Sauternes, Sauternes, La Fleur Renaissance, Bordeaux, France, 2016

Salade

Chez François Seasonal Salad

Seasonal Erie County greens from the Chef's Garden.

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Entrées

Bronzini Poêlé, Gremolata, Sauce au Beurre de Verjus

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

\$62

Filet de Saumon Royal Ōra grillé à l'omble, au Beurre de Truffe Champignons

New Zealand king salmon filet served over stewed French lentils and a jardinière of root vegetables. Topped with seasonal mushrooms, (Hen of the Woods, French Horn & Beech) with truffle butter sauce.

\$62

Chez François Homard Thermidor

Maine lobster filled with mushrooms, Maine scallops, lobster, and a Dry Sack Sherry lobster cream sauce, served in its natural shell.

\$90, add a Filet \$45

Raviolis de Homard à la Sauce au Beurre de Truffe

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

\$62

Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande

A lightly peppered Maple Leaf duck breast served over a hazelnut sweet potato mousseline, topped with Montrachet goat cheese, Luxardo cherries duck glace de viande.

\$58

Escalope de Veau aux Castle, Truffe

Sautéed lightly breaded scaloppini of Provimi veal topped with seasonal mushrooms, Prosciutto de Parma ham, Gruyère cheese, Sangiovese wine sauce, seasonal truffles.

\$58

Escalope de Veau aux Fruits de Mer

Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, Gulf of Mexico shrimp, and Maine sea scallop, top with Maine lobster Normandy wine sauce

\$62

Filet de Bœuf Naturel, Glace de Viande

Center-cut filet mignon, grille, served over potato galettes and mousseline potatoes, garnished with seasonal vegetables, finished with a veal glace de viande.

\$58

Add a topping of Aged English Stilton Bleu Cheese, Duck Confit, or Seasonal Wild Mushrooms. Supplementary Charge (+\$10)

Add Seared Hudson Valley Foie Gras; Supplementary Charge (+\$35)

Carré d'Agneau à la Provençale

Roasted Australian rack of lamb, topped with tomato tapenade and fine herb crust, roasted tomatoes and golden raisin & lamb glace de viande.

\$66

Filet de Boeuf Wellington à la Périgourdine

Center-cut filet mignon, grille, wrapped in puff pastry with seared Hudson Valley Foie Gras, mushroom duxelle and seasonal truffles with sauce Périgoureux.

\$68

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

Chef D'Amico's Prix Fixe Menu
Six-Course Menu • \$175 Per Person
Wine Pairing • \$75 Per Person 3oz per course

Amuse Bouche

A seasonal tasting from the kitchen.

First Course

Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Malossol Osetra Caviar
*Smoked salmon timbale filled with Peekytoe crab, garnished with
Crème Fraîche and Malossol Osetra caviar, citrus vinaigrette.*

Second Course

Cream of Wild Mushroom Soup, Duck Confit

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

Maine Diver Sea Scallop & Himalayan Morel Mushrooms En Croûte

*Maine diver sea scallop baked in its natural shell filled with "Himalayan" morel mushrooms,
and herb butter, wrapped in puff pastry.*

Mishima Ranch Wagyu Tartare, Sunny Side Up Quail Egg

Wagyu Beef – Tartare Style, Sunnyside-Up Quail Egg, Gaufrettes Chips

Third Course

Char-Grilled Farmed Raised Coturnix Quail, Black Truffle Butter Sauce

Char-grilled quail served with chestnut mousseline, finished with truffle butter sauce.

Homard et Saint-André en Croûte

Maine lobster and Saint-André cheese wrapped in puff pastry, baked, with a black currant sauce.

Bronzini Poêlé, Sauce au beurre de Verjus

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

Fourth Course

Filet de Saumon Royal Ōra grillé à l'omble, au Beurre de Truffe Champignons

*New Zealand king salmon filet served over stewed French lentils and a jardinière of root vegetables.
Topped with seasonal mushrooms, (Hen of the Woods, French Horn & Beech) with truffle butter sauce*

Tournedo of Beef, Duck Confit & Wild Mushroom Glace de Viande

Grilled tournedo of beef, herb risotto, duck confit, wild mushroom glace de viande.

Roasted Australian Lamb Chop Provençale, Glace de Viande

Roasted Tomato, Fine Herbs, Lamb Demi-Glaze.

Fifth Course

Dessert du Jour

Choose a dessert from our dessert menu.

or

Plateau de Fromages for Two, Montrachet Goat, St. Angel, English Stilton
and Èpoisses, dates, Membrillo (quince paste) and almond/fig cake.

Pedro Ximénez "Solera 2027," Bodegas Alvear, Jerez, Spain

Les Entremets

Gâteau Chocolat Moulleux, Crème Glacée

Warm chocolate cake with Madagascar French Vanilla bean ice cream, caramel sauce, seasonal berries, and mint.

Recioto Delea Valpolicella, Terre di Verona, Veneto, Italy, 2018

Oak, cherries, strawberries, peardrops, cinnamon, pepper aromas. Red licorice, cherries, strawberries, plums, cedar, dry amond, blueberry on the palate and tobacco finish.

\$12/2.5 Glass

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.

Limoncello, François

Our house made Limoncello made with fresh squeezed lemons, sugar, and Tito's Vodka.

\$12/2.5oz. Glass

Cerises François

Cherries François, Madagascar French Vanilla Bean Ice Cream Spiced cherries in a Port wine sauce, served over an almond cookie with French vanilla bean ice cream.

Vi de Visciola "Cherry" Fortified Wine, Vignamato, Marché, Italy, NV

Fresh wild cherry aromas and flavors, sweet but offers great acidity. Well-balanced with a great finish.

\$12/2.5, Glass

White Chocolate Mousse Torte, Huckleberry Chutney

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

Maury, Domaine Pouderoux, Maury, France, 2014

Layers of blackberry, plum and cherry aromas, chewing tobacco and bay leaf alongside a hint of vanilla bean. The palate is rich and dense, with a texture like crushed satin. A Grenache based vin doux natural sweet wine.

\$12/2.5 Glass

Crème Moulée au Caramel

An egg custard topped with caramel sauce and fresh seasonal berries.

Lustau "East India Solera", Jerez, Spain, NV

A blend of Oloroso and Pedro Ximénez raised separately and then blended to age for three years in solera.

The result puts the sweetness of the PX in front, with flavors of plum jam and tobacco.

\$12/2.5oz. Glass

Mousse au Chocolat Belgique

A rich Belgium chocolate mousse, topped with Chantilly cream, chocolate straw and mint.

Tawny Port, Graham's, Douro Valley, Portugal, NV

A smooth but concentrated tawny port with raisin and orange peel flavors with hints of walnuts.

\$12/2.5oz. Glass

Framboises Flambées Romanoff

French Vanilla bean ice cream, chocolate chips and meringue, flamed with brandy and marinated Raspberries.

Framboise "Raspberry", Mathilde, Alsace, France, NV

Beautiful red raspberries flavors, sourced from three distinct raspberries from Alsace, France.

\$12/2.5oz. Glass

Bananes Foster

Bananas, sautéed in a brown sugar, sweet butter, banana liqueur sauce, French Vanilla bean ice cream on a Génoise cake.

Moscatel "Seleccion Especial N°1", Jorge Ordoñez, Málaga, Spain, 2016

Fresh and intense with a mixture of sensations of freshly peeled apple, orange peel, pollen, and herbs.

Concentrated and refreshing with great length. 100% Muscat Alexandria

\$12/2.5 Glass, \$60/Half Bottle

Fruit Sorbet

Freshly made Raspberry and Passion fruit sorbet, sauced with a Passion fruit and Raspberry coulis.

Brachetto Rosso, Villa M, Vino Da Tavola, Italy, NV

Villa M Rosso is soft and creamy, with light bubbles, has intense flavors of rose, strawberry and spices.

\$12/2.5 Glass

Plateau de Fromages

A selection of imported cheeses, Montrachet goat, St. Angel, English Stilton and Époisses, garnished with dates, Membrillo (quince paste), almond/fig cake.

Supplemental \$30

Pedro Ximénez "Solera 1927", Bodegas Alvear, Jerez, Spain,

Knock-out stuff. It exhibits oily sweetness buttressed by considerable acidity as well as

We make all desserts on premise, including specialized cakes and desserts.

Desserts are \$20 and are served with a complimentary 1oz. taste of the above-mentioned dessert wines.

Lively Coffee Drinks

Coffee

A blend of single plantation Central American and Colombian Arabica coffee from Lavazza Coffee.

\$4.00

A "French Press" Coffee

A two cup "French Press" with freshly roasted, single plantation, Arabica coffee.

\$4.75

Espresso

A finely ground, dark roasted blend of Arabica and Robusta coffee from from Lavazza Coffee.

\$4.00

Cappuccino

A combination of espresso and steamed milk topped with cocoa.

\$4.75

Tokyo Coffee

Espresso served over iced Fever Tree Tonic Water. A refreshing iced coffee!

\$5.50

Vietnamese Coffee

Espresso blended with condensed milk and served over ice. Sweet, rich and delicious.

\$4.50

Beirut Coffee

A blend of hot water, Orange Blossom Water of Lebanon and fresh lemon.

\$3

Cappuccino François

A combination of espresso, steamed milk, and Liqueur 43 vanilla & Godiva chocolate Liqueurs.

\$14

Irish Coffee François

Arabica coffee with Jameson's Irish Whiskey, Cointreau, Kahlua and whipped cream.

\$14

Cambridge Coffee

Arabica coffee with Baileys Irish Cream, Frangelico and whipped cream.

\$14

Billy Bob Coffee

Arabica coffee with Godiva chocolate liqueur, Baileys Irish Cream and whipped cream.

\$14

Vanilla Chai Tea & Amaretto

An exotic and sweet vanilla Chai tea with Luxardo Amaretto Liqueur and whipped cream.

\$14

Mighty Leaf Tea \$4.75

Emperor's Breakfast Organic

Rich, malty, a "dawn to dusk" awakening of the finest grade organic black tea leaves.

(black tea with caffeine)

Earl Grey Crème

High-grown Ceylon and China black teas are combined with the smoky orange notes of Bergamot

fruit, making an elegant and full-flavored cup. (black tea with caffeine)

Blood Orange Rooibos

Organic South African rooibos infusion with tart blood orange, vanilla, and honey notes.

(herbal tisane with no caffeine)

Chamomile Yuzu

Herbal tea with orange peel, lemongrass, lemon myrtle and yuzu.

(herbal tisane with no caffeine)

Verbena Mint Organic

Soft citrus notes of verbena leaves balanced with a beautiful hint of mint.

(herbal tisane with no caffeine)

African Amber Organic

African Rooibos leaves, an herb rich in antioxidant with lush fruity notes.

(herbal tisane with no caffeine)