



“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.

Jambon de Bayonne, \$32

Thin slices of French Prosciutto ham which has been cured in mineral-rich salt of Salies-de-Bearn.

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.

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.

Chez François Seafood Trio Salad, \$24/\$8 each

A trio of octopus, shrimp, and scallop salads.

Oysters Mignonette, \$32

A half dozen seasonal fresh shucked oysters served with a mignonette sauce.

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.

555 Plateaux De Fruits De Mer, Sm. \$150/Lg. \$195

Lobster, shrimp, snow crab claws, oysters, king crab legs, octopus, shrimp and marinated scallop salads, and condiments.

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.

Cream of Erie County Pumpkin Soup, Toasted Pumpkin Seeds, \$25/\$11

A baby pie pumpkin filled with puréed pumpkin soup, with Vermont Crème Fraîche, topped with toasted Austrian pumpkin seeds, Austrian pumpkin seed oil and grated nutmeg.

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.

Escargots au Basilic, \$26

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

Scrambled Eggs & Truffles, \$15

Ohio Proud scrambled eggs seasoned with truffle butter, served in the shell, with black “Burgundy” truffles.

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

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

Soufflé au Fromage & Truffles, Quail Egg, \$20

A blend of Ubriaco and Parmigiano-Reggiano cheese, baked in a ramekin topped with a sunny side up quail egg.

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

Hudson Valley Foie Gras, butternut squash mousseline, Apple & raisin chutney, accompanied with a Sauternes.

Ohio City Egg Fettuccine, “Alba” White Truffles, \$85

Freshly shaved White “Alba” Truffles served over fettuccine with truffle butter and fine herbs.

Flat Bread Pizza Du Jour, \$20

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 Seasonal Spinach Salad, \$8/Grand \$16

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

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3

Fish Plates

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, \$40

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

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, Gremolata, Verjus Butter Sauce, \$55

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.

Char-Grille Ōra King Salmon, Wild Mushrooms & Truffle Butter Sauce, \$55

New Zealand king salmon filet served over seasonal mushrooms, (Hen of the Woods, French Horn & Beech) mushrooms with truffle butter sauce.

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.

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.

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.

Pumpkin Cheesecake, Caramel Sauce

A pumpkin cheesecake served with a graham cracker crust topped with a Chantilly cream icing, finished with a caramel sauce, garnished with seasonal berries.

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

All pricing reflects a cash & check payment. A 2.75% non-cash/check adjustment is included in all other forms of payment.

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