



***“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, \$30**

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

**Fruit Wood Smoked Salmon & Baby Arugula Salad, \$32**

*Smoked salmon filet served with a baby arugula salad tossed with extra virgin olive oil, crostini.*

**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, 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.*

**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.*

**Croque-Monsieur, Sweet Mirin Coleslaw, \$26**

*Sautéed Pullman bread filled with Gruyère cheese and applewood smoked ham, lightly egg-battered, with a sweet Mirin vinaigrette coleslaw.*

**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, \$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 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

#### **Bouillabaisse, \$45**

*A rich fish soup consisting of mussels, Maine scallop, shrimp, salmon, cod, root vegetables and saffron tagliatelle noodles, flavored with a rich tomato saffron broth.*

#### **Panko Breaded Mediterranean Bronzini, Gremolata & Aioli Kewpie Mayo, \$50**

*Lightly breaded Mediterranean Bronzini served with a sweet Mirin vinaigrette coleslaw, roasted Yukon gold potatoes seasoned with onions, garlic, shallots and fine herbs, Aioli Kewpie mayo and Gremolata.*

#### **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.*

### Meat Plates

#### **Potato & Tillamook Cheddar Cheese Pierogies & Pancetta Bacon, \$30**

*Ohio City pasta potato & cheddar cheese pierogies with roasted onions and pancetta bacon veal glace de viande, topped with a dollop of sour cream.*

#### **Chez François Herb Meatloaf, Brown Sauce, \$37**

*Baked meatloaf with pork, veal and ground chuck flavored with herbs and spices 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 Rassie's marinara 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.*

#### **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\***