

# 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

#### **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.*

#### **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 fraîche, 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, gaufrette 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 Ohio Corn Soup, Corn Nut Crusted Sea Scallop, \$22**

*Grobe Family sweet Ohio corn soup drizzled with a roasted red pepper coulis, served with a seared George's Bank Sea scallop, garnished with toasted corn nuts.*

#### **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.*

#### **Crisfield Maryland Soft-Shell Crabe, Sauce au Beurre aux Herbes, \$32**

*Sautéed Maryland soft-shell crab dusted in flour with an herb butter sauce.*

*Sourced from Crisfield Maryland located on the Tangier Sound, an arm of the Chesapeake.*

#### **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 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.*

#### **Coquilles Saint Jacques à la Parisienne, \$38**

*Maine Sea Scallops and mushrooms, sautéed, served in a fish velouté sauce with garlic, shallots, Dry Sack Sherry, and Parmigiano-Reggiano cheese, served in a natural sea scallop shell with duchess potatoes.*

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

*Hudson Valley Foie Gras served over sweet potato mousseline, served with warm apple and raisin chutney and Sauternes, from, Bordeaux, France.*

### 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

### ***Crisfield Maryland Soft-Shell Crabes, Sauce au Beurre aux Herbes***

*Sautéed Maryland soft-shell crabs dusted in flour with a basil butter sauce.*

*Sourced from Crisfield Maryland located on the Tangier Sound, an arm of the Chesapeake.*

**\$65**

### ***Filet de Bar Chilien Mariné Miso, Vinaigrette Mirin & Calamansi***

*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 like lemon and limes found in the Philippines) olive oil, and a hint of julienne jalapeno peppers.*

**\$65**

### ***Filet de Saumon Royal Ōra grillé à l'omble, Sauce au Verjus Beurre aux Herbes***

*New Zealand king salmon filet served over a sweet Ohio corn salsa cruda, topped with Hawaiian "Big Island " pickled hearts of palm, verjus herb 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**

### ***Assiette de Coquillage au Basilic***

*A medley of shellfish including, cold-water shrimp, Maine sea-scallops, Prince Edward Island mussels, Middle Neck clams and Scampies served over saffron tagliatelle noodles with mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil infused olive oil.*

**\$60**

### ***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 Périgueux.*

**\$68**

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

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# *Chef D'Amico's Prix Fixe Menu*

*Six-Course Tasting Menu · \$175 Per Person*

*Wine Pairing · \$85 Per Person 3oz per course*

## *First Course*

*Gulf of Mexico Yellowfin Tuna, Garbanzo Beans & Heirloom Tomato Salad*

*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.*

*Rosé "Les Hauts du Luc", LA Bernarde, Côte de Provence, France, 2023*

## *Second Course*

*Cream of Ohio Corn Soup, Corn Nut Crusted Sea Scallop*

*Grobe Family sweet Ohio corn soup drizzled with a roasted red pepper coulis, served with a seared George's Bank Sea scallop, garnished with toasted corn nuts.*

*Chablis "Vandon", Joesph Drouhin, Burgundy, France, 2022*

*Crisfield Maryland Soft-Shell Crab, Herb Butter Sauce*

*Sautéed Maryland soft-shell crabs dusted in flour with an herb butter sauce.*

*Sancerre "La Reine Blanche", Domaine Jean Reverdy, Loire Valley, France, 2023*

*Homard et Saint-André en Croûte*

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

*Alsace Blanc, "Complantation", Domaine Marcel Deiss, Alsace, France, 2022*

## *Third Course*

*Mishima Ranch Wagyu Tartare, Sunny Side Up Quail Egg*

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

*Super Tuscan "Al Passo", Tolaini, Italy, Tuscany, Toscana IGT, 2020*

*Maine Lobster Zucchini Blossom, Traditional Hollandaise Sauce*

*Sautéed Erie County zucchini blossom filled with a Maine Lobster stuffing with hollandaise sauce.*

*Corsica Blanc "Forca di Pero", Domaine Vico, Centru di Corsica, France, 2023*

*Filet de Saumon Royal Ōra grillé à l'omble, Sauce au Verjus Beurre aux Herbes*

*New Zealand king salmon filet served over a sweet Ohio corn salsa cruda, topped with*

*Hawaiian "Big Island " pickled hearts of palm, verjus herb butter sauce.*

*Albariño "Leirana", Bodegas Forjas del Salnes, Rías Baixas-Galicia Spain, 2022*

## *Fourth Course*

*Filet de Bar Chilien Mariné Miso, Vinaigrette Mirin & Calamansi*

*Seared sea bass filet, baby bok choy and fingerling potatoes, Mirin & Miso and Calamansi olive oil, jalapeno peppers.*

*Cassis "Blanc", Domaine du Bagnol, Provence, France, 2020*

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

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

*Château Teyssier, Grand Cru, Saint-Émilion-Bordeaux, France, 2019*

*Roasted Australian Lamb Chop Provençale, Glace de Viande*

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

*Côtes du Rhône, Coudoulet de Beaucastel, Rhône Valley, France, 2021*

## *Fifth Course*

*Gâteau Chocolat Moulleux, Crème Glacée*

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

*ReciotoDelea Valpolicella, Terre di Verona, Veneto, Italy, 2018*

*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*

# The Chef's Wine Pairing

\$85 Per Person 3oz. per course

## First Course

**Rosé "Les Hauts du Luc", La Bernarde, Côte de Provence, France, 2023**

Bright and minerally focused, displaying blood orange rind, wild strawberry and delicate floral aromas in the glass.

Energetic and precise on the palate, offering raspberry, red currant, pomelo, nectarine and crushed rocks notes.

A blend of 40% Grenache, 35% Cinsault, 25% Syrah.

## Second Course

**Chablis "Vaudon", Joseph Drouhin, Burgundy, France, 2022**

An unoaked Chardonnay. Fresh and fruity with floral, peach and citrus fruit aromas followed

by mineral notes. Mineral, citrus and honey flavors. Rich and luscious palate with a long finish.

**Sancerre "La Reine Blanche", Domaine Jean Reverdy, Loire Valley, France, 2023**

Reverdy's Sancerre "La Reine Blanche" is made from select parcels from the villages of Verdigny, Saint-Satur, Sancerre and Thauvenay. The diversity of soils brings complexity, power and minerality to the wine.

It displays intense aromas of flintstone, citrus, white peach and linden flowers. Rich and fresh in the mouth with mineral notes, citrus fruit and a long finish. Perfectly balanced, clean and pure. 100% Sauvignon Blanc.

**Alsace Blanc "Complantation", Domaine Marcel Deiss, Alsace, France, 2021/22**

A gorgeously complex and mineral co-planted field blend from one of the masters of Alsace.

The wine shows pure and fresh aromas/ flavors of Meyer lemon, seductive spices, nectarine, and fresh citrus fruits.

A blend of Gewurztraminer, Pinot Gris, Pinot Blanc and Riesling.

## Third Course

**Super Tuscan "Al Passo", Tolaini, Italy, Tuscany, Toscana IGT, 2020**

An expressive, fruity style, this red features cherry, raspberry, plum, floral and wild herb aromas and flavors.

Dense and lively, with a lingering aftertaste of red fruit and herbs.

A blend of Sangiovese, Merlot and Cabernet Sauvignon.

**Corsica Blanc "Forca di Pero", Domaine Vico, Centru di Corsica, France, 2023**

A medium-bodied Vermentino from Corsica, France with flavors that include exotic and tropical fruits, apple, grapefruit, lime blossom, jasmine, nutmeg and crushed rocks. It is dry but fruity with a bright finish.

**Albariño "Leirana", Bodegas Forjas del Salnes, Rías Baixas-Galicia Spain, 2022**

Pale, green-tinged yellow. Bright and sharply focused on the nose, displaying incisive Meyer lemon,

honeysuckle, quinine and mineral scents, along with a hint of ginger in the background. 100% Albariño.

## Fourth Course

**Cassis "Blanc", Domaine du Bagnol, Provence, France, 2020**

A blend of Marsanne, Clairette and Ugni Blanc that creates a sublime medium bodied and crisp wine, with hints of stone and tropical fruits, cut by a nice mineral edge.

**Château Teyssier, Grand Cru, Saint-Émilion-Bordeaux, France, 2019**

Offers a great bouquet of crème de cassis, red plums, unsmoked tobacco, damp earth, and spice. Rounded,

medium to full-bodied, and opulent, yet with ripe tannins, it's another wonderful vintage for this cuvée.

70% Merlot and 30% Cabernet Franc.

**Côtes du Rhône, Coudoulet de Beaucastel, Rhône Valley, France, 2021**

The nose reveals a beautiful freshness and a seductive aromatic bouquet combining notes of red fruit,

spices and white pepper with a hint of perfectly integrated toasted vanilla. Full-bodied and very soft, the palate presents a very nice balance with freshness and aromas of black cherry jam. The finish is long with a beautiful aromatic intensity and velvety tannins.

A wine of great elegance with good aging potential. A blend of 30% Grenache, 30% Mourvèdre, 20% Syrah & 20% Cinsault.

## Fifth Course

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

Dark cherries, strawberries, peardrops, cinnamon, pepper aromas. Red licorice, cherries, strawberries,

plums, cedar, dry almond, blueberry on the palate and tobacco finish.

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

Light ruby color. Aroma of berry candies with a supple, crisp, spritzy, moderately sweet light body and a tingling, breezy strawberry granita and honey candy finish with no oak flavor. A sweet berry-flavored sweet sparkler.

## 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 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, and 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 Èpoisses, 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 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)*