



CHEZ FRANÇOIS

"That 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 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 with puff pastry.

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

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

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.

Ohio Petit Pumpkin & Duck Confit, Cherry Glace de Viande, \$30

A baby pie pumpkin filled with duck confit & sweet potato mousseline, with a Luxardo cherry glace de viande.

Escargots au Basilic, \$26

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

Raviolis de Homard à la Sauce au Beurre de Truffe, \$36, (split + 5)

Egg pasta raviolis filled with Maine lobster 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.

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

Hudson Valley Foie Gras served over sweet potato mousseline, served with warm apple and golden raisin chutney and Sauternes, Sauternes, La Fleur Renaissance, Bordeaux, France, 2018

Salade

Chez François Seasonal Salad

Seasonal Erie County greens from the Chef's Garden.

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3

Please be advised that raw or uncooked beef, seafood, and eggs may be present in our dishes.

Consult your server for more information.

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 and Gremolata and toasted pine nuts.

\$60

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

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

\$62

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 jalapeno peppers.

\$66

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 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 Farms duck breast served over a hazelnut sweet potato mousseline, with Montrachet goat cheese, Luxardo cherries duck glace de viande.

\$58

Escalope de Veau aux Castle, Truffe

Sautéed breaded medallions of Provimi veal tenderloin with seasonal mushrooms, Prosciutto de Parma ham, Gruyère cheese, red 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 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, 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 transaction.





Chef D'Amico's Prix Fixe Menu

Six-Course Tasting Menu • \$175 Per Person

Wine Pairing • \$85 Per Person 3oz per course

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.*

Cremant de Bourgogne Rosé "N° 69", JCB, Burgundy, France, NV

Second Course

Cream of Erie County Pumpkin Soup Cappuccino, Toasted Pumpkin Seeds

*A puréed of pumpkin soup, with Vermont Crème Fraîche,
topped with toasted pumpkin seeds, pumpkin seed oil and nutmeg.*

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

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 with Gremolata and toasted pine nuts.*

Sancerre "Les Monts Damné", Domaine Pierre Martin, Loire Valley, France, 2022

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*

Third Course

Ohio Petit Pumpkin & Duck Confit, Cherry Glace de Viande

*A baby pie pumpkin stuffed with duck confit & sweet potato mousseline,
with a Luxardo cherry glace de viande.*

Rioja "Reserva", La Rioja Alta Viña Ardanza, Rioja Alta, Spain, 2016

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

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

Santenay "Clos des Hâtes" Vieilles Vignes, Bachey-Legros, Côte de Beaune, Burgundy, France, 2021

Homard et Saint-André en Croûte

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

Riesling "Zeppelin", Max Ferd. Richter, Mülheimer Sonnenlay, Germany, 2020

Fourth Course

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 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 Tomato, Fine Herbs, Lamb Demi-Glaze.

Les Baux de Provence "Rouge", Mas de Gourgonnier, Les Baux de Provence, France, 2022

Fifth Course

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

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

Chez François Restaurant • 555 Main Street • Vermilion, Ohio 44089 • (440) 967-0630

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 Citrouille au Caramel

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

Wine

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.

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

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 Liquor 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)