



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

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

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

## *First Course*

*Marshall Island Yellowfin Tuna, Garbanzo Beans & Heirloom Tomato Salad*

*A cold lightly peppered seared premium yellowfin tuna from the Pacific Ocean, 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 English Pea, Wild Mushrooms & Quail Egg*

*A bowl of seasonal English pea soup served with mushroom brunoise with a quail egg drizzled with Italian truffle oil, garnished with micro greens.*

*Domaine Christophe Mittnacht "Cuvée Gytaku", Terre d'étoiles, Alsace, France, 2023*

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

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

*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*

*Chianti Classico DOCG, Brancaia Winery, Tuscany, Italy, 2022*

## *Third Course*

*Maine Lobster Zucchini Blossom, Traditional Hollandaise Sauce*

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

*Soave, Cantina di Gambellara Monopolo, Gambellara DOC, Italy, 2023*

*Halibut Filet, Tomato Tapenade Herb Crust, Caper Lemon Butter Sauce*

*North Atlantic Halibut filet, sautéed, with tomato herb crust. Served over grilled artichoke hearts, fingerling potatoes, and roasted tomatoes, sauced with a caper lemon herb butter sauce.*

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

*Coquilles Saint Jacques à la Parisienne*

*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.*

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

## *Fourth Course*

*Char-Grilled Ora King Salmon, Horseradish Crust & Herb Butter Sauce*

*New Zealand king salmon filet served over braised baby bok choy with a horseradish crust and Washington State Wild Mushrooms (Hen of the Woods, French Horn & Beech), herb butter sauce.*

*Pinot Noir "Freedom Hill Vineyard", St. Innocent, Willamette Valley, Oregon, 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 de France, "Pessac-Léognan", Bordeaux, France, 2016*

*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.*

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

## *Fifth Course*

*Dessert du Jour*

*Choose a dessert from our dessert menu.*

*All pricing reflects a cash & check payment. A 2.95% non-cash/check adjustment is included in all other forms of payment.*

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

# 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.

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

## Second Course

**Domaine Christophe Mitnacht "Cuvée Gyotaku", Terre d'étoiles, Alsace, France, 2023**

This off-dry biodynamic white blend from Alsace is a blend of **Pinot Blanc, Pinot Gris, Gewürztraminer, Riesling and Muscat** is both playful and serious. White/green melon, lychee, pineapple, pear and spice aromas and flavors. The small amount of RS provides texture more than sweetness on the palate as the high acid cuts through the palate.

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

The "Damned Mountain" is considered the best vineyard in all of Sancerre. Made with 100% Sauvignon Blanc. 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. **100% Sauvignon Blanc**

**Chianti Classico DOCG, Brancaia Winery, Tuscany, Italy, 2022**

This single-variety wine fascinates with its easiness and the ripe cherry notes, one of the typical aromas for **Sangiovese**. Medium to full body. Lots of fruit and flowers: notes of ripe cherries and violet. Crisp finish.

## Third Course

**Soave, Cantina di Gambellara Monopolo, Gambellara DOC, Italy, 2023**

. The aroma offers a complex and mineral bouquet, on the palate it stands out for its savoriness and its soft, round structure. The aging takes place exclusively in steel, maintaining the integrity of the fruit and giving the wine enviable freshness. **100% Garganega.**

**Cassis "Blanc", Domaine du Bagnol, Provence, France, 2023**

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.

**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.

## Fourth Course

**Pinot Noir "Freedom Hill Vineyard", St. Innocent, Willamette Valley, Oregon, 2020**

The "Freedom Hill Vineyard" **Pinot Noir** is a rich, dark-red fruited, earthy Pinot Noir, known for its balanced acidity and notes of blackberries, cherry blossoms, and dark raspberry.

**Château de France, Pessac-Léognan· Bordeaux, France, 2016**

Deep red ruby color. Intense nose of red berries (black currant, blue berry and cherries) and gingerbread. Spice and liquorice on the palate with elegant and well-ripened tannins, refined oak aromas and a smoky note on the finish.

Impressive length. This wine can be aged for many years. This is a big, bold wine, ripe with sweet tannins that balance the generous black currant fruitiness. **A Blend of 59% Merlot, 41% Cabernet Sauvignon**

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

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.

**Blend: 30% Grenache, 30% Mourvèdre, 20% Syrah & 20% Cinsault.**

## Fifth Course

**We make all desserts on premise and a perfectly matched with 1.5oz. taste of the dessert wines.**