



# 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

#### **Hawaiian Ahi Tuna, Garbanzo Beans & Heirloom Tomato Salad, \$35**

*A lightly peppered seared premium yellowfin tuna from Hawaii, served chilled, with garbanzo beans and heirloom tomato salad tossed with a Calamansi vinaigrette dressing, garnished with Pecorino Romano cheese.*

#### **Cocktail de Crevettes, \$33**

*Louisiana Gulf Shrimp served chilled with a cucumber and red onion salad, cocktail sauce.*

#### **Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Malossol Osetra Caviar, \$33**

*Smoked salmon timbale filled with Peekytoe crab, garnished with Crème Fraîche and Malossol Osetra caviar, citrus vinaigrette.*

#### **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, \$33**

*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, \$33**

*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 with puff pastry.*

#### **Cream of Ohio Corn Soup, Corn Nut Crusted Sea Scallop, \$25**

*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 finished with hollandaise sauce.*

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

*Egg pasta raviolis filled with Maine lobster served with broiled Scampies and finished 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 taste 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 Bay.*

**\$65**

#### ***Filet de Flétan, Croûte d'herbes de Tartinade de tomates et d'olives, sauce au beurre de citron et câpres***

*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.*

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

**\$65**

#### ***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.*

**\$65**

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

*A medley of shellfish including, cold-water shrimp, Maine sea-scallops, Maine "Bang Island" mussels, Virginia "Aqua Farms" middle-neck clams and Scampies served over saffron tagliatelle noodles with wild mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil infused olive oil.*

**\$62**

#### ***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.*

**\$60**

#### ***Escalope de Veau aux Castle, Truffe***

*Sautéed lightly breaded scaloppini of Provimi veal with wild mushrooms, Prosciutto de Parma ham, Gruyère cheese, Sangiovese wine sauce, summer truffles.*

**\$60**

#### ***Escalope de Veau aux Fruits de Mer***

*Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, Louisiana Gulf shrimp, and Maine sea scallop finished with a 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 Périgueux.*

**\$68**

***All pricing reflects a cash payment. A 2.95% convenience fee is added for all credit card transactions.***

**555 Main Street · Vermilion, Ohio 44089 · (440) 967-0630 · [www.chezfrancois.com](http://www.chezfrancois.com)**

**Chez Guest Wi-Fi chez5555**



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

***Five-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.*

***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.*

***Chardonnay "Diatom", Greg Brewer, Santa Barbara County, California, 2023***

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

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

***Sancerre "La Reinde Blanche", Reverdy, 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, Tuscany, Italy, 2021***

## ***Third Course***

***Maine Lobster Zucchini Blossom, Traditional Hollandaise Sauce***

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

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

***Hawaiian Ahi Tuna, Garbanzo Beans & Heirloom Tomato Salad***

*A cold lightly peppered seared premium yellowfin tuna from Hawaii, garbanzo beans and heirloom tomato salad,*  
*tossed with a Calamansi vinaigrette dressing, garnished with Pecorino Romano cheese.*

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

***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***

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

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

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

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

***Milio, Saint-Emilion, Bordeaux, France, 2021***

***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.*



# 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

**Chardonnay "Diatom", Greg Brewer, Santa Barbara County, California, 2023**

"An unoaked chardonnay that's full-bodied but balanced and amazingly rich in ripe fruit. Flavors of lemons, green apples, pineapple, mangoes, minerals and chalk. Harvested late in the year, fermented in steel tanks, then bottled and sold early while it's fresh and racy in texture."

**Sancerre "La Reinde Blanche", Reverdy, Loire Valley, France, 2022**

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.

**Super Tuscan "Al Passo", Tolaini, Tuscany, Italy, 2021**

Spicy notes of French oak rise above distinct aromas of cherry and berry. The palate has a backbone of Sangiovese, a roundness of Merlot and enhanced body from the oak. The fruit purity and varietal signatures are testament to the meticulous care given to the young vines. A blend of 85% Sangiovese and 15% Merlot, the grapes are hand-selected and destemmed before vinifying. 50% of the wine is fermented in oak fermenters, 50% in stainless steel tanks.

## 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

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

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.

**Milieu, Saint-Emilion, Bordeaux, France, 2021**

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 Franc

**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.

## **Les Entremets**

### **Gâteau Chocolat Moulleux, Crème Glacée**

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

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

*Oak, cherries, strawberries, pear drops, cinnamon, pepper aromas. Red licorice, cherries, strawberries, plums, cedar, dry almond, 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 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 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)*