



# ***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 "Côtes du Rhône", Domaine De La Solitude, Southern Rhône Valley, France, 2023***

## ***Second Course***

***Cream of Erie County Pumpkin Soup Cappuccino, Toasted Pumpkin Seeds***

*A puréed of pumpkin soup, with Vermont Crème Fraîche,*  
*finished 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.*

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

***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***

***Ohio Petit Pumpkin & Duck Confit, Cherry Glace de Viande***

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

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

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

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

***Bourgogne "Rouge", Joseph Drouhin, Burgundy, France, 2022***

***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 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.*

***Sancerre "Les Grands Monts", Isabelle Garrault, Loire Valley, France, 2023***

***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.*

***Proprietary Red "Scouts Honor", Venge, Napa Valley, California, 2022***

## ***Fifth Course***

***Dessert du Jour***

*Choose a dessert from our dessert menu.*

***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 "Côtes du Rhône", Domaine De La Solitude, Southern Rhône Valley, France, 2023** Pretty pale rose-petal color with a complex nose of wild strawberries and exotic fruits and a mouthful mingling with vivacity and roundness with aromatic notes of pink grapefruit and a good length. A Blend of **40% Grenache, 40% Cinsault, 20% Syrah**.

## Second Course

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

**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.

**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 **Sangiovese, Merlot and Cabernet Sauvignon** 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

**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**.

**Bourgogne "Rouge", Joseph Drouhin, Burgundy, France, 2022** A Pinot Noir full of charm, displaying a bright ruby color and a nose rich with aromas of red fruit (raspberry, red currants, wild strawberry). On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance.

**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 Sancerre "Les Grands Monts", Isabelle Garrault, Loire Valley, France, 2023** A complex bouquet displays lime, lemon zest, wet stone, flowers and a hint of smoky herbs. Stains the palate with zesty lemongrass and ripe pear flavors enlivened by vibrant acidity. 100% Sauvignon Blanc.

**Milio , 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**

**Proprietary Red "Scouts Honor", Venge, Napa Valley, California, 2022**

This delicious red blend honors the winemaker's late and beloved Labrador Retriever, Scout. Based on a tradition of producing a full bodied and delicious red wine, Venge Vineyards starts with a base of old-vine Zinfandel and builds upon that with dry-farmed Petite Sirah, old-vine Charbono, and finish with mountain vineyard Syrah. A seamless balance and mouth coating deliciousness lead to a wine that is quite pleasing to the senses.

## Fifth Course

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