



## ***“Where Quality Always Triumphs Over the Lackluster”***

### **Hors D'œuvres to Share (Cold)**

#### ***Tomato & Olive Tapenade, \$16***

*A roasted tomato and olive tapenade drizzled with extra virgin olive oil, crostini and olives.*

#### ***Artisan Cheese Board, \$25***

*A selection of artisan cheeses, Membrillo “Quince Paste”, Medjool Dates, Fruit Chutney, Marcona Spanish almonds, 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 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 served with a sunny side up quail egg, gaufrettes chips.*

#### ***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.*

#### ***Oysters Mignonette, \$32***

*A half dozen seasonal fresh shucked oysters served with a mignonette sauce.*

#### ***Cocktail de Crevettes, \$32***

*Louisiana Gulf Shrimp served chilled with 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.*

#### ***Chez François Seafood Trio Salad, \$24/\$8 each***

*A trio of octopus with calamansi vinaigrette, shrimp with lemon aioli, and scallop with garlic aioli salads.*

#### ***555 Plateaux De Fruits De Mer, Sm. \$150/Lg. \$195***

*Lobster, shrimp, snow crab claws, oysters, king crab legs, octopus, shrimp and marinated scallop salads, and condiments.*

### **Soup**

#### ***French Onion Soup, Gratinée, \$18/\$9cup***

*French onion soup with toasted crouton and Gruyère cheese.*

#### ***Lobster Bisque, en Croûte, \$26/\$13 cup***

*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.*

### **Hors D'œuvres to Share, (Hot)**

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

*Egg pasta raviolis filled with Maine lobster served with lobster and sautéed shrimp served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.*

#### ***Seared Maine Diver Sea Scallops & Lobster Risotto, Parmigiano-Reggiano Cheese, \$38***

*Seared sea scallops served with lobster risotto with Parmigiano-Reggiano cheese.*

#### ***Escargots au Basilic, \$26***

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

#### ***Artichaut à l'Alouette, \$18, (split + 5)***

*Artichoke hearts, filled with alouette cheese, breaded with hazelnuts, 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*

#### ***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.*

#### ***San Marco Wood Fired Pizza Du Jour, \$18***

*Seasonal San Marco wood fired pizza du jour, Chef's choice.*

#### ***Frites, \$11***

*French fries seasoned with Parmigiano-Reggiano cheese and fine herbs.*

#### ***Frites Poutine, \$16***

*French fries seasoned with fine herbs, topped with brown sauce, sprinkled with Roquefort cheese.*

### **Touché Salad**

**Chez François Seasonal Salad, \$8/Grand \$16**

**Chez François Seasonal Salad, Seasonal Erie County greens from the Chef's Garden.**

**Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3**

### **From the Sea**

#### **Lake Erie Perch, Pub Style, \$42**

*Lightly breaded Lake Erie Perch served with a sweet Mirin vinaigrette coleslaw, house cut Idaho Russett potato "twice- fried" French fries, Aioli Kewpie mayo.*

#### **Shrimp & Scallop Tagliatelle, Caper, Lemon & Tomato Herb Butter Sauce, \$46**

*Sautéed gulf shrimp and Maine scallops served with saffron tagliatelle, with a caper, lemon, tomato herb butter sauce, finished with Parmigiano-Reggiano cheese.*

#### **Raviolis de Homard à la Sauce au Beurre de Truffe, \$52**

*Egg pasta raviolis filled with Maine lobster served with lobster and sautéed shrimp served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.*

#### **New Zealand King Salmon, Wild Mushrooms & Truffle Butter Sauce, \$55**

*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.*

### **Meat Plates**

#### **Chez François Herb Meatloaf, Brown Sauce, \$38**

*Baked meatloaf with pork, veal and ground chuck flavored with herbs and spices served over mousseline potatoes finished with a rich brown sauce, seasonal vegetables.*

#### **Ohio City Cavatelli, Lamb Meatballs & Italian Sausage, \$39**

*Fresh Cavatelli pasta from Ohio City Pasta Company, served with lamb meatballs & Italian sausage, with Jack Rassic's marinara sauce.*

#### **Char-Grilled Berkshire Pork Chops, Marsala Wine Sauce \$42**

*Char-grilled twin pork chops served with mousseline potatoes, topped with a Marsala wine sauce with julienne green peppers, onions and mushrooms.*

#### **Char-Grilled Filet Mignon, Wild Mushroom Sauce, \$56**

*Center-cut filet mignon, grilled, served over herb risotto with a seasonal wild mushroom sauce, seasonal vegetable.*

### **Desserts**

#### **Cherries François**

*California cherries marinated in a Ruby port sauce seasoned with cinnamon, cloves and whole star anise served over an almond cookie with French Madagascar Vanilla Bean ice cream.*

#### **Chocolate Mousse**

*A rich Belgian chocolate mousse, topped with Chantilly cream, seasonal berries, chocolate straw and mint.*

#### **Crème Brûlé & Fruits**

*A baked egg and vanilla custard topped with caramelized sugar and seasonal berries.*

#### **Madagascar French Vanilla Bean Pecan Ball & Luxardo Cherries**

*French vanilla bean ice cream with pecans topped with chocolate sauce and marinated Luxardo cherries.*

#### **White Chocolate Mousse Torte, Huckleberry Chutney**

*A white génoise cake filled with white chocolate mousse, topped with Chantilly cream icing, Huckleberry chutney.*

#### **Affogato François**

*French vanilla bean ice cream with a shot of Lavazza Espresso.*

#### **Fruit Sorbet**

*Freshly made raspberry and passion fruit sorbet served over an almond tuile.*

**All Desserts Priced at \$15**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\***

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

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**Chez Guest Wi-Fi chez5555**