

Chez François

Presents Truffles, Truffles, Truffles

Chef John D'Amico's Signature "Truffle" Dinner

Duo of Eggs & Truffles, Truffle Cappuccino

Ohio Proud Scrambled eggs cooked with truffle butter, garnished with black truffles and truffle oil, and a Cappuccino of purée of fall wild mushrooms and black "Burgundy" truffles, truffle foam.

Raventos Blanc de Blancs, Conca Del Riu Anoia, Spain, 2023

Maine Diver Sea Scallop En Croûte, Black Truffle Butter

A Maine diver sea scallop served in its natural shell with sliced truffles, truffle butter, puff pastry.

Chablis "Vaillon" Ier Cru, Daniel-Etienne Defaix, Chablis-Burgundy, France, 2013

Ohio City Egg Fettuccine, "Alba" White Truffles

Freshly shaved White "Alba" Truffles served over fettuccine with truffle butter and fine herbs.

Grüner Veltliner "Reid Steintsetz Vnyd.", Schloss Gobelsberg, Kamptal, Austria, 2016

Soufflé au Fromage, Black Truffle and Quail Egg

A blend of Ubriaco and Parmigiano-Reggiano cheese, oven baked in a ramekin and with a poached quail egg and freshly shaved black truffles.

Or

Ravioli de Homard à la Sauce au Beurre de Truffe

An Egg pasta ravioli filled with Maine lobster, truffle butter sauce, shaved Parmigiano-Reggiano cheese.

Châteauneuf-du-Pape "Blanc", Le Vieux Donjon, Southern Rhône Valley, France, 2022

Char-Grilled Farmed Raised Coturnix Quail, Black "Burgundy" Truffle Butter Sauce

Char-grilled quail filled with a quail and truffle forcemeat, serve with a butternut squash mousseline, finished with Black "Burgundy" truffle butter sauce.

Or

Seasonal Wild Mushroom, Truffles & Foie Gras, en Croûte

Wild mushroom/truffle consommé, Foie Gras, duck confit and Black "Burgundy" Truffles, puff pastry.

Rioja "Reserva" Viña Ardanza, La Rioja Alta, Rioja, Spain, 2019

Roast Tenderloin of Veal, Sauce Périgueux

Tenderloin of Wisconsin Veal, served over a delicata squash filled with white and black truffle risotto finished with wild mushrooms and a truffle reduction sauce.

Or

Grilled Ōra King Salmon Filet, Wild Mushroom, Truffle Butter Sauce

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.

Barolo "Garretti", La Spinetta, Barolo-Piedmont, Italy, 2020

White Truffle Ice Cream, Truffle Honey & Seasonal Berries

French vanilla bean ice cream with Alba White Truffles, Truffle honey, almond tuile and seasonal berries.

Riesling Graacher Domprobst "Auslese", Willi Schaefer, Mosel, Germany, 2019

\$275 Per Guest / \$360 With Wine*

***\$85 per person supplemental charge for a 2.5oz. pour of the above dinner wines and 1.5oz. pour of dessert wine.**

Tax & Gratuity not included.

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



Truffle Wines

Raventos Blanc de Blancs, Conca Del Riu Anoia, Spain, 2021

"The 2021 Blanc de Blancs comes from the lower terraces of the property and grapes purchased from local growers. It's a blend of 50% Xarel.lo, 30% Macabeo, 15% Parellada and 5% Malvasía de Sitges that refermented in bottle where it was kept with the lees for at least 18 months. It has a pale and bright color with some green tints denoting youth and is clean and fruit-driven with a Mediterranean nose with notes of fennel and aromatic herbs and a tasty palate. It gives good pleasure for the price; it has tension, balance and fruit but is not heavy and has a tasty, almost salty twist in the finish.

\$16/5oz.Glass , \$80 Bottle

Chablis "Vaillon" Ier Cru, Daniel-Etienne Defaix, Chablis-Burgundy, France, 2013

This is from a domaine that has been in Chablis since the 1600s, and several generations ago made the decision to release when they found the wine ready, which enables us to have this Vaillon Premier Cru from 2013. The nose opens with a light hit of stone fruits and hazelnuts in addition to a clean minerality and just there beeswax. On the palate there is a sense of texture from the extended time in bottle bound up by good acidity and light flavor notes that echo the nose.

\$25/5oz.Glass/\$125 Bottle

Châteauneuf-du-Pape "Blanc", Le Vieux Donjon, Southern Rhône Valley, France, 2022

The attractive nose of apricot and orange blossom pulls you into this ripe and substantial, yet lively and delicate, white Chateauneuf. I love the mouthfeel of this graceful wine and the way the fine tannins support the long finish. A cuvee of 50% clairette and 50% roussanne, which were co-fermented and matured in tank and bottled in February after the vintage to retain freshness

\$25/5oz.Glass/\$125 Bottle

Grüner Veltliner "Reid Steintsetz Vnyd.", Schloss Gobelsberg, Kamptal, Austria, 2016

Fresh lime and ivy hits you first, followed by a leesy hint and some pear on the nose. The palate comes in with salty savoriness that suggests yeasty miso, chervil and lovage, with lots of white pepper accented by a little spritz. Brightened by fresh lemon notes, this makes for a spicy, elegant and slender wine with a light touch and real depth.

\$20/5oz.Glass/\$100 Bottle

Rioja "Reserva" Viña Ardanza, La Rioja Alta, Rioja, Spain, 2019

"The 2019 Vina Ardanza is a highly impressive, full-bodied blend of 80% older-vine Tempranillo and 20% Garnacha from two different parts of Rioja grown at the same altitude. The producer's own American oak was used to age the Tempranillo 36 months and the Garnacha 30 months, 20% new. The fruity nose of black cherry and plum complements beautifully against Garnacha's seductively spicy texture and mouthfeel. It's lively, complex, and lengthy, with melty tannins. Age 10-15 years."

\$25/5oz.Glass/\$125 Bottle

Barolo "Garretti", La Spinetta, Barolo-Piedmont, Italy, 2020

Accessible and subdued, the La Spinetta 2020 Barolo Garretti sources its fruit from the village of Grinzane Cavour. It reveals a medium-rich texture with moderate definition and a mild bouquet layered with black fruits, spice and earth. There's a pretty note of dark maraschino cherry on the finish that hints at the warm growing conditions of the 2020 vintage.

\$25/5oz.Glass/\$125 Bottle

Riesling Graacher Domprobst "Auslese", Willi Schaefer, Mosel, Germany, 2019

One of the great Mosel Auslese of this great vintage, thanks to its combination of purity and refinement. Enormously deep and subtle, right from the beginning, but the breathtaking finish is what seals it. So deep and so delicate. Drink or hold.

\$25/5oz.Glass/\$125 Bottle