



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

Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Dill Remoulade Sauce, \$33

Smoked salmon timbale filled with Peekytoe crab, Malossol Osetra caviar and dill Remoulade sauce.

Cocktail de Crevettes, \$33

Gulf of Mexico Shrimp served chilled, with a cucumber and red onion salad, cocktail sauce.

Malossol Osetra Caviar (1oz), Condiments, \$150

Malossol Osetra Caviar is served with crème fraiche, 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 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.

Carpaccio of A-5 Wagyu Beef, Himalayan Morel Mushrooms & Comté Cheese, \$35

Thin slices of raw wagyu beef with sautéed Himalayan morel mushrooms, garlic, shallots & Plugrá butter, finished with a sunny side up quail egg, Comté cheese & toast points.

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 topped with puff pastry.

Cream of Wild Mushroom Soup, Duck Confit, \$25

A bowl of seasonal wild mushroom soup served with mushroom brunoise with duck confit drizzled with Italian truffle oil, garnished with micro greens.

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.

Moon Dancer Oysters Rockefeller, Hollandaise Sauce, \$33

A classic appetizer of Maine Moon Dancer oysters on the half shell baked with a rich topping of herbs & spinach Seasoned with a splash of Galliano Liqueur finished with Gruyère cheese, hollandaise sauce & applewood smoked bacon.

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

Egg pasta raviolis filled with Maine lobster topped with broiled Scampies and served 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.

Maine Diver Sea Scallop & Himalayan Morel Mushrooms En Croûte, \$38

Maine diver sea scallop baked in its natural shell filled with "Himalayan" morel mushrooms, and herb butter, wrapped in puff pastry.

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 Sauternes, Sauternes, La Fleur Renaissance, Bordeaux, France, 2018

Salade

Chez François Seasonal Salad

Seasonal Erie County greens from the Chef's Garden.

Crumbled Roquefort Cheese or Montrachet Goat Cheese add \$3

Please be advised that raw or uncooked beef, seafood, and eggs may be present in our dishes.

Consult your server for more information.

Entrées

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 and Gremolata, pickled fennel.

\$63

Filet de Flétan, Croûte à la Truffe, Sauce au Beurre aux Herbes

North Atlantic Halibut filet, sautéed, truffle and pine nut herb crust, grilled artichoke hearts, roasted leek mousseline, sauced with an herb butter sauce, and fried leeks.

\$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, \$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.

\$65

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, finished with Montrachet goat cheese and Luxardo cherries, duck glace de viande.

\$62

Escalope de Veau aux Castle, Truffe

Sautéed lightly breaded scaloppini of Provimini veal with, Prosciutto de Parma ham, Gruyère cheese, seasonal mushrooms and a Sangiovese wine sauce, seasonal truffles.

\$62

Escalope de Veau aux Fruits de Mer

Sautéed breaded medallions of Provimini veal tenderloin with Maine lobster, Louisiana Gulf shrimp, and Maine sea scallop, with Maine lobster Normandy wine sauce

\$64

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.

\$60

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 a roasted tomato tapenade and fine herb crust, finished with 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 Périgoureux.

\$69

All pricing reflects a cash & check payment. A 2.99% non-cash/check adjustment is included in all other forms of payment.



Les Entremets

We make all desserts on premise, including specialized cakes and desserts.

Desserts are \$20 and are served with a complimentary 1.5oz. taste of the below mentioned dessert wines.

The Dessert Wines listed below can be purchased for \$12/2.5oz Glass

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 and cinnamon aromas. On the palate red licorice, cherries, plums, cedar, dry almond and tobacco finish.

\$12/2.5oz.Glass

Fromage de Meyer Lemon

A Meyer lemon cheesecake served with a graham cracker crust 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 Handmade 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.

\$12/2.5oz.Glass

Chocolate Mousse Torte, Huckleberry Chutney

A white génoise cake filled with chocolate mousse, topped with chocolate ganache icing, Huckleberry chutney.

Tawny Port "10" Year, Kopke, Duoro Valley, Portugal

Complex with aromas of dried cherries, cranberries and wood-spice, with notes of dried fruit, caramel, walnuts and spice.

\$12/2.5oz.Glass

Affogato François

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

Chez François Espresso Martini Liqueur

A blend of Tia Maria, Licor 43 Vanilla Liqueur, OM Chocolate Liqueur and Salted Caramel Vodka.

\$12/2.5oz.Glass

Crème Moulée au Caramel

An egg custard topped with caramel sauce and fresh seasonal berries.

Pineau Des Charentes "Résidence", Cognac/Pineau Des Charentes, France, NV

Round and well-balanced, with perfectly blended cognac. Marked notes of dried fruit, vanilla and honey.

\$12/2.5oz.Glass

Mousse au Chocolat Belgique

A rich Belgium chocolate mousse, topped with Chantilly cream, chocolate straw and mint.

Tawny Port "10" Year, Kopke, Duoro Valley, Portugal

Complex with aromas of dried cherries, cranberries and wood-spice, with notes of dried fruit, caramel, walnuts and spice.

\$12/2.5oz.Glass

Framboise's Flambées Romanoff

French Vanilla bean ice cream, chocolate chips and meringue, flamed with brandy and marinated Raspberries.

Framboise "Raspberry", Giffard, 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.

"Ambré Hors d'Age", Domain La Fage, Rivesaltes, France, NV

An oak aged wine rich and complex with flower, apricot & coffee aromas. With exalting notes of dried fruits and brioche.

\$12/2.5oz. Glass

Fruit Sorbet

Freshly made Raspberry and Passion fruit sorbet, sauced with 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.

\$12/2.5oz. Glass

Plateau de Fromages

A selection of artisan cheeses garnished with dates, Membrillo (quince paste) and almond/fig cake.

Supplemental add \$10

Pedro Ximénez "Solera 1927", Bodegas Alvear, Jerez, Spain,

This is totally dark brown/amber with notes of figs, toffee, caramel syrup, molasses and coffee. It is dense, super sweet, intense, rich and an amazingly, unctuously textured.

Lively Coffee Drinks

Coffee

A blend of single plantation Central American and Colombian Arabica coffee from Lavazza Coffee.

\$4.25

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 from Lavazza Coffee.

\$4

Cappuccino

A combination of espresso and steamed milk with cocoa powder.

\$4.75

Tokyo Coffee

Espresso served over iced Fever Tree Tonic Water. A refreshing iced coffee!

\$5.50

Café BonBom

Double espresso with condensed milk, orgeat sirop, whipped cream and coco powder.

\$5

Vietnamese Coffee

Espresso blended with condensed milk and served over ice. Sweet, rich and delicious.

\$4.50

Beirut Café Blanc

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 & chocolate Liqueurs.

\$16

Irish Coffee François

Arabica coffee with Jameson's Irish Whiskey, Cointreau, Kahlua and whipped cream.

\$16

Cambridge Coffee

Arabica coffee with Baileys Irish Cream, Frangelico and whipped cream.

\$16

Billy Bob Coffee

Arabica coffee with Godiva chocolate liqueur, Baileys Irish Cream and whipped cream.

\$16

Vanilla Chai Tea & Amaretto

An exotic and sweet vanilla Chai tea with Luxardo Amaretto Liqueur and whipped cream.

\$16

Mighty Leaf Teas \$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)

Blood Orange Rooibos

Organic South African rooibos infusion with tart blood orange, vanilla, and honey notes.

(herbal tisane with no caffeine)

Chamomile Citrus

Herbal tea with orange peel, lemongrass, lemon myrtle and yuzu.

(herbal tisane with no caffeine)

Marakash Mint Organic

Soft citrus notes of verbena leaves balanced with a beautiful hint of mint.

(herbal tisane with light caffeine)

Chaling Jasmine

(herbal tisane with light caffeine)

Organic green tea scented with fresh jasmine blossoms, blissfully sweet and fragrant.

Decaf Earl Grey

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 no caffeine)

Vanilla Bean

Black tea leaves blended with fragrant vanilla.

(black tea with caffeine)