



“Where Quality Always Triumphs 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 and crostini.

A Grand Artisan Charcuterie & Cheese Board, Relishes, \$45

A selection of Artisan cheeses, Saucisson, dry aged, imported ham, Finocchiona Salami, marinated relishes, Marcona Spanish almonds, Dried Stone Fruits, served with crostini.

(Great Share Plate for Your Table)

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 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.

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

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

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 Wild Mushroom Soup, Duck Confit, \$25/\$12 cup

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

Hors D’œuvres to Share, (Hot)

Bangs Island Mussels, Normandy Wine Sauce, \$33

Two dozen Steamed Maine Mussels from “Bangs Island” Mussels (sustainable, rope grown mussels’ hand raised with a clean ocean flavor), sautéed red onions, garlic and fine herbs Normandy Wine Sauce, grilled garlic baguette.

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 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 topped with Parmigiano-Reggiano cheese.

Seasonal Wild Mushroom Tartlet, Deer Creek Stag Cheddar, Traditional Hollandaise Sauce, \$25

A flaky pie crust, savory custard, seasonal wild mushrooms, eggs, cream, shallots and Wisconsin Deer Creek Stag white cheddar, (bold and nutty flavors of toffee and butterscotch notes from Wisconsin), hollandaise sauce, arugula salad.

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

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.

San Marco Wood Fired Pizza Du Jour, \$16

Seasonal flat bread du jour, Chef’s choice.

Frites, \$11,

House cut Idaho Russet potato “twice-fried” French fries seasoned with Parmigiano-Reggiano cheese and fine herbs.

Frites Poutine, \$16

House cut Idaho Russet potato “twice-fried” French fries, topped with brown sauce, sprinkled with Roquefort cheese.

Touché Salad

Chez François Ceasar Salad, \$8/Grand \$16

Romaine Lettuce from the Chef's Garden tossed with creamy Dijon basil vinaigrette dressing, toasted croutons and a Parmesan-Reggiano cheese crisp.

Arugula Salad, Champagne Vinaigrette, Goat Cheese Medallions & Poached Pears, \$16

Seasonal baby Arugula, tossed with champagne vinaigrette dressing garnished with sautéed twin goat Panko crusted cheese medallions, marinated poached pears in sauterne, toasted honey roasted pecans.

Fish Plates

Lake Erie Perch, Pub Style, \$42

Panko 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.

Seared Bronzini Filet, Gremolata, Sauce au beurre de Verjus, \$52

Seared Bronzini filet served over caramelized fennel and roasted fingerling potatoes, finished with a Plugrá Meyer lemon Verjus butter sauce and Gremolata, pickled fennel.

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 Rassie's marinara sauce.

French Onion Herb Meatloaf, Netherlands Black Garlic Gouda, Onion Broth, \$45

Baked meatloaf with pork, veal and ground chuck flavored with herbs and spices, mousseline potatoes finished with melted Black Garlic Gouda cheese, (savory umami of black garlic) sauteed onions and French Onion Broth.

Braised Heritage Pork Shank, Chez Francois Moroccan Barbecue Sauce, \$45

Braised pork shank simmered in its natural juices, served over Moroccan barbeque sauce and sweet potatoes mousseline.

A Touché favorite the Moroccan barbeque sauce is complex that is made with wild lavender honey, tomato purée, garlic, whole star anise, cinnamon, cloves, dried mustard, tamari, rice wine vinegar, pickled ginger, cayenne. It is unique and delicious.

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.

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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