



# **Chef D'Amico's Prix Fixe Menu**

**Six-Course Tasting Menu · \$175 Per Person**

**Wine Pairing · \$85 Per Person 3oz per course**

## **First Course**

**Marshall Island Yellowfin Tuna, Garbanzo Beans & Heirloom Tomato Salad**

*A cold lightly peppered seared premium yellowfin tuna from the Pacific Ocean, garbanzo beans and heirloom tomato salad, tossed with a Calamansi vinaigrette dressing, garnished with Pecorino Romano cheese.*

**Rosé "Les Hauts du Luc", La Bernarde, Côte de Provence, France, 2025**

## **Second Course**

**Cream of Wild Mushroom Soup, Duck Confit**

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

**Bourgogne Rouge "Oka", Domaine Arlaud, Burgundy, France, 2023**

**Crisfield Maryland Soft-Shell Crab, Herb Butter Sauce**

*A sautéed Maryland soft-shell crab dusted in flour with an herb butter sauce.*

**Sancerre "Les Grands Monts", Isabelle Garrault, 2023, Loire Valley, France, 2024**

**Carpaccio of A-5 Wagyu Beef, Foie Gras Torchon & Comté Cheese**

*Thin slices of raw wagyu beef with a slice of Foie Gras Torchon, petite arugula salad drizzled with extra virgin olive oil and aged balsamic, Comté cheese & crostini.*

**Super Tuscan "Al Passo", Tolaini, Tuscany, Italy, 2022**

## **Third Course**

**Maine Lobster Zucchini Blossom, Traditional Hollandaise Sauce**

*Sautéed Erie County zucchini blossom filled with Maine Lobster stuffing with hollandaise sauce.*

**Friulano, Altùris, Friuli Colli Orientali, Italy, 2023**

**Halibut Filet, Tomato Tapenade Herb Crust, Caper Lemon Butter Sauce**

*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.*

**Cassis "Blanc", Domaine du Bagnol, Provence, France, 2023/24**

**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, 2023/24**

## **Fourth Course**

**Florida Hog Snapper, Apple Bénédictine Butter Sauce**

*Florida Hop Snapper lightly breaded with an almond flour finished with an apple Bénédictine butter sauce.*

**Alsace Blanc, "Gyotaku" Domaine Christophe Mittnacht, Alsace, 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.*

**Gran Vin de Bordeaux "Milio VVS", St. Émilion, 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.*

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

## **Fifth Course**

**Dessert du Jour**

*Choose a dessert from our dessert menu.*

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

**Chez François Restaurant · 555 Main Street · Vermilion, Ohio 44089 · (440) 967-0630**