

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, Malossol Osetra Caviar, $36

Smoked salmon timbale filled with Peekytoe crab, garnished with Crème Fraîche and Malossol Osetra caviar, citrus vinaigrette.

Cocktail de Crevettes, $35

Louisiana Gulf shrimp served chilled red onion salad, cocktail sauce.

Malossol Osetra Caviar (1oz), Condiments, $155

Malossol Osetra Caviar is served with crème fraiche, cornichons, red onions, hard boiled eggs, capers and crostini.

Carpaccio of A-5 Wagyu Beef, Foie Gras Torchon & Comté Cheese, $42

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

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 Erie County Pumpkin Soup, Toasted Pumkin Seeds, $26

A silky purée of pumpkin presented in its petite pumpkin shell, finished with Vermont crème fraîche, toasted pumpkin seeds, Austrian pumpkin seed oil and nutmeg.

Scrambled Eggs & Truffles, $15

Ohio Proud scrambled eggs seasoned with truffle butter, served in the shell, with black "Burgundy" truffles.

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.

Ohio Petit Pumpkin & Duck Confit, Cherry Glace de Viande, $32

A baby pie pumpkin filled with duck confit & sweet potato mousseline, with a Luxardo cherry glace de viande.

Soufflé au Fromage & Truffles, Quail Egg, $20

A blend of Ubriaco and Parmigiano-Reggiano cheese, baked in a ramekin topped with a sunny side up quail egg.

Escargots au Basilic, $26

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

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 truffle butter sauce garnished with shaved aged 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 En Croûte, $38

Maine diver sea scallop baked in its shell filled with black "Burgundy" truffles and truffle butter, wrapped in puff pastry.

Char-Grilled Farmed Raised Coturnix Quail, Black "Burgundy" Truffle Butter Sauce, $40

Char-grilled quail served with butternut squash mousseline, finished with Black "Burgundy" truffle butter sauce.

Seared Hudson Valley Foie Gras, Apple& Raisin Chutney, $42

Hudson Valley Foie Gras served over sweet potato mousseline, served with warm apple and raisin chutney and Sauternes, ***Sauternes, La Fleur Renaissance, Bordeaux, France, 2020***

Ohio City Egg Fettuccine, "Alba" White Truffles, $85

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

Salade

Chez François Seasonal Salad

Seasonal Erie County greens from the Chef's Garden.

Crumbled Roquefort Cheese or Montrachet Goat Cheese add $3.25

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

Chez François

Entrées

Filet de Saumon Royal Ōra grillé à l'omble, au Beurre de Truffe

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.

$68

Filet de Flétan, Croûte d'herbes de Tartinade de tomates et d'olives, sauce au beurre de citron et câpres

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.

$68

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.

$95, add a Filet $50

Raviolis de Homard à la Sauce au Beurre de Truffe

Egg pasta raviolis filled with Maine lobster with broiled Scampies, served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.

$66

Ferme Feuille d'érable Magret de Canard Rôti, Cerise Glace de Viande

A lightly peppered Maple Leaf duck breast served over a hazelnut sweet potato mousseline, topped with Montrachet goat cheese, Luxardo cherries duck glace de viande.

$64

Escalope de Veau aux Castle, Truffe

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

$65

Escalope de Veau aux Fruits de Mer

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

$65

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.

$68

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 tomato tapenade and fine herb crust, with stewed green lentils with a jardinière of root vegetables finished with a roasted tomatoes and golden raisin & lamb glace de viande.

$68

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 Périgueux.

$72

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

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Chez Guest Wi-Fi chez5555