*"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, $28***

*A selection of Artisan cheeses, Membrillo "Quince Paste", Medjool dates, Fruit Chutney, Marcona Spanish almonds, 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)***

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

*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.*

***Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Malossol Osetra Caviar, $36***

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

***Oysters Mignonette, $33***

*A half dozen seasonal fresh shucked oysters served with a mignonette sauce.*

***Cocktail de Crevettes, $35***

*Louissiana Gulf Shrimp served chilled with cucumber and red onion salad, cocktail sauce.*

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

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

***Chez François Seafood Trio Salad, $27/$9 each***

*A trio of octopus with calamansi vinaigrette, shrimp with lemon aioli, and scallop with garlic aioli salads.*

***555 Plateaux De Fruits De Mer, Sm. $150/Lg. $195***

*Lobster, shrimp, snow crab claws, oysters, king crab legs, octopus, shrimp and marinated scallop salads, and condiments.*

## 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 Erie County Pumpkin Soup, Toasted Pumkin Seeds, $26/$13***

*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.*

## Hors D'œuvres to Share, (Hot)

***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.*

***Escargots au Basilic, $28***

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

***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, 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.*

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

*Foie Gras served over sweet potato mousseline, apple chutney,**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.*

***San Marco Wood Fired Pizza Du Jour, $18***

*Seasonal flat bread du jour, Chef's choice.*

***Frites, $12***

*House cut Idaho Russert potato "twice-fried" French fries seasoned with Parmigiano-Reggiano cheese and fine herbs.*

***Frites Poutine, $16***

*House cut Idaho Russert potato "twice-fried" French fries, topped with brown sauce, sprinkled with Roquefort cheese.*

## ***Touché Salad***

***Chez François Seasonal Salad, $8/Grand $16***
***Chez François Seasonal Salad, Seasonal Erie County greens from the Chef's Garden.***
***Crumbled Roquefort Cheese or Montrachet Goat Cheese add $3.25***

## ***Fish Plates***

***Shrimp & Scallop Tagliatelle, Caper, Lemon & Tomato Herb Butter Sauce, $47***
*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, $53***
*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.*

***New Zealand King Salmon, Wild Mushrooms & Truffle Butter Sauce, $58***
*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.*

***Sautéed Halibut Filet, Tomato Herb Crust, Caper Lemon Herb Butter Sauce, $58***
*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.*

## ***Meat Plates***

***Chez François Herb Meatloaf, Brown Sauce, $39***
*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, $40***
*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, $46***
*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.*

***Char-Grilled Berkshire Pork Chops, Sweet Chilli Sauce & Marcona Almonds, $44***
*Char-grilled twin pork chops served with a Thai apple salad, red onion, cilantro, tart green apples, Sweet chili & fish sauce, topped with Marcona almonds, served with roasted Yukon gold lyonnaise potatoes.*

***Char-Grilled Filet Mignon, Wild Mushroom Sauce, $58***
*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.*

***Fromage de Meyer Lemon***
*A Meyer lemon cheesecake served with a graham cracker crust topped with a Chantilly cream icing, finished with a berry coulis, garnished with seasonal berries.*

***Chocolate Mousse Torte, Seasonal Berries & Berry Coulis***
*A white génoise cake filled with chocolate mousse, topped with chocolate ganache, seasonal berries and berry coulis.*

***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 sauceand 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 $16***

***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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