



CHEZ FRANÇOIS Restaurant

Summer 2012

Volume 26 Issue 2

555 Main Street, Vermilion, Ohio 44089 • www.Chezfrancois.com • A publication for friends and guests of Chez François.

Dear Friend of Chez François,

Opportunity, an amount of time or a situation in which something can be done. Opportunity is what made this country great. Opportunity is what brought our grandparents to America...opportunity to make a better life for themselves and their families irrelevant of their race, creeds, talents, temperaments and denominations. We have the same belief at Chez Francois when we give someone the opportunity to work with us, we just ask that they have the singular passion to serve our patrons to the best of their ability.

We have a great staff that has been with us for many years, true professionals. Our veteran staff members have been tested through the years and when the going gets tough, especially on a Saturday night in July, there is no one we would rather have by our side than them. As we use the veteran staff for their brains and knowhow we use the young staff for their muscle, carry plates from the kitchen, moving tables, cleaning, polishing...literally doing the dirty work.

Once in awhile I will hear the younger staff complain about how much work they're doing or how it is not fair that the older servers do not split tips with them. The older servers usually say, "get used to it Life is not fair kid. You do what you *have* to do in order to some day do what you *want*." "You have to *Earn It*". The ones who get this message stay with us a long time and eventually become frontwaiters.

Occasionally back waiters come to me and say they want to be frontwaiters. The frontwaiters our my seasoned leaders, who have worked for us for years. I tell them "If you have not been tested by fire, you do not know who you are. And if you do not know who you are, you cannot be a leader."

We hope to see you this summer.

Bon Appétit,


Matthew Mars/Proprietor


John D'Amico/Executive Chef • Proprietor



Hours of Business

Tuesday, Wednesday & Thursday
5:00-9:00 PM

Friday & Saturday
5:00-10:00 PM

Sunday
4:00-9:00 PM

Closed Mondays

Places to Stay

The Gilchrist House B&B
(440) 967-1237

Captain Montague's B&B
(419) 433-4756
www.captainmontagues.com

Holiday Inn Express
(440) 967-8770

Sawmill Creek
(419) 433-3800
www.sawmillcreek.com

Lake Breeze Inn
(866) 870-1498

5 Corners B&B
(440) 984-3084
5cornersbnb.com

Cottages
at the Water's Edge
(440) 967-9480

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Our summer menus and summer hours start Tuesday June 12, 2012.

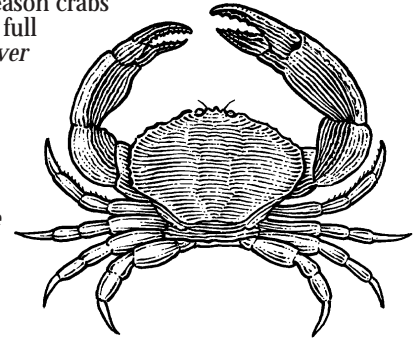
Classic Seafoods

We love Classic Seafoods, we feel they are the best purveyor of fresh seafood in the State of Ohio. The Cantanese Brothers (Jim & John) have been in the seafood business for thirty years. As the years pass the great ones become experts in their field, they develop relationships with their purveyors and choose the ones that consistently deliver the freshest products available. During the summer months three of our most coveted specials are sourced by Classic Seafoods; Alaskan King Salmon, Cheasepeake Bay Soft Shell Crabs and Gulf Hog Snapper. All three are sustainably caught due to the regulations on catch limits enforced by state and National Wildlife Commissions.

The Chinook (King) Salmon is the largest species in the Pacific salmon family. Chinook are an anadromous fish native to the north Pacific Ocean and the river systems of western North America from California to Alaska. King Salmon from the Copper and Columbia Rivers begins in mid-May followed by all Southeast Alaskan Rivers in June and finishing in July with the Kenai Peninsula Rivers. High in protein and Omega-3, eco-friendly and low in fat and provide great health benefits. *Grilled and served over Napa Cabbage with an Italian Summer Truffle butter sauce, it makes a perfect summer entrée.*

Wild caught from Delaware Bay to the Georgia coast, soft crabs are hard shell Blue Crabs in their molt stage. Warming ocean waters cause the shed to begin in the south and move north. Early season crabs in the south tend to be larger than northern crabs. Traditionally the season begins with the full moon in May in Virginia and lasts to late August or early September. *Sauteéd and served over sea beans (Salicornia) from the west coast and topped with a fresh herb butter sauce either served as an appetizer or an entrée.*

Hogfish or Hog Snapper gets its name from the pig-like snout it has for rooting out its prey along reefs. They feed on crustaceans that live along reefs in South Florida through the Keys and all the way to Mexico. Prized among sport fishermen as well as commercial fishermen for their rich, almost crablike flavor. *Almond flour encrusted, Sauteéd, served with a Benedictine butter sauce and seasonal apples, pears or peaches. WOW!*



Hors d'oeuvres

Soupe a L'Oignon Gratinée.....	\$9.95
French onion soup with toasted crouton and Gruyère cheese.	
Homard Bisque, en Croûte.....	\$11.95
Rich lobster bisque seasoned with garlic, shallots and tarragon topped with puff pastry.	
Artichaut à l'Alouette	\$10.95
California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.	
Escargot Basilic.....	\$13.95
Snails in the shell with a blend of sweet basil, garlic, shallots and sweet butter.	
Homard et Saint André en Croûte	\$13.95
Maine lobster and Saint André cheese wrapped in puff pastry, baked and served with a black currant sauce.	
Coquilles Saint Jacques à la Parisienne.....	\$13.95
Maine sea scallops, sautéed, served in a fish veloute sauce, with mushrooms, seasoned with garlic, shallots, Dry Sack Sherry, and Reggiano cheese. Served in a natural sea shell with duchess potatoes.	
Shrimp Martini	\$14.95
Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.	
Carpaccio de Filet de Beouf aux Champignons Sauvage	\$14.95
Carpaccio of "Prime" beef tenderloin, topped with aged balsamic vinegar, Alba white truffle oil, shaved Parmigiano-Reggiano cheese, cracked black peppercorn and sautéed wild mushrooms.	
Truite Fumée, Cécile	\$10.95
Natural applewood-smoked Rainbow Trout served with marinated asparagus and a chive-infused olive oil.	
Pâté Maison.....	\$10.95
Chicken liver pâté with green peppercorns, hard boiled egg, red onion, caperberries, calamata olives, cornichons and crackers.	

Entrees

Dover Sole, à la Véronique.....	\$42.95
Sautéed European Dover sole with toasted sliced almonds, grapes and whole butter.	
Saumon au Raifort, Maitre d'hôtel	\$32.95
Seared filet of Atlantic Salmon topped with fresh horseradish crust and an herb butter sauce.	
Assiette de Coquillage au Basilic	\$34.95
Medley of shellfish including, cold-water shrimp, Maine sea-scallops, Prince Edward Island mussels, Pasta Neck clams and escargot served over spinach fettuccini with mushrooms, diced tomatoes, Calamata olives and Parmigiano-Reggiano cheese, basil-infused olive oil..	
Escalope de Veau aux Fruits de Mer	\$34.95
Sautéed breaded medallions of Provimi veal tenderloin with Maine lobster, cold water shrimp, Maine sea scallop and asparagus spears, topped with a Normandy wine sauce with fresh dill.	
Ris de Veau Grenobloise.....	\$32.95
Sautéed medallions of veal sweetbreads in a caper/crouton lemon wine butter sauce.	
Suprême de Volaille aux Noisettes et aux Crustacés.....	\$32.95
A roasted French breast of free-range chicken, with cold water shrimp, Maine lobster, a hazelnut sweet potato mousseline cake, sauced with an apple and mushroom Frangelico cream sauce.	
Roasted Maple Leaf Farm Duck Breast, Cherry Glace de Viande.....	\$34.95
A lightly-peppered duck breast served over a hazelnut sweet potato mousseline cake, topped with Montrachet goat cheese and sauced with a Frangelico and cherry duck glace de viande.	
Carré d'Agneau à la Provençale	\$38.95
Roasted Australian rack of lamb, topped with a roasted tomato-herb crust, summer beans, braised cipollini onions, eggplant, garlic, and olive sauce au natural.	
Filet de Boeuf au Stilton	\$38.95
Center-cut filet mignon, grilled, topped with aged English Stilton cheese, garnished with a cheese crisp and baked polenta, served with a Ruby Port wine sauce.	
Filet de Boeuf Wellington à la Périgourdine.....	\$39.95
Center-cut filet mignon, grilled, wrapped in puff pastry with Hudson Valley foie gras, mushroom duxelles and black truffles with sauce Perigueux.	

Chef John D'Amico's Signature Dinner

Our Signature Dinner is available everyday. This menu does not need total table participation, but gives you the opportunity to experience a multi-course dinner. The menu changes bi-monthly and features the most seasonally fresh food items available in the marketplace and Chef John D'Amico's latest creations. The menu can also be paired with wine to create your own small wine dinner. This is a great way to entertain business associates or a great excuse to get together with friends.

This menu features wonderful produce from local Ohio farms—produce such as English Peas, Sweet Corn, String Beans, Heirloom Tomatoes, Peaches, Blueberries, Raspberries, summer root vegetables and Chanterelle Mushrooms from Washington State. From the ocean we feature Chesapeake Soft Shell Crabs, Alaskan King Salmon, Grouper and Florida Snapper. Kobe Beef Short Ribs and Breckenridge Lamb from Colorado will also appear on this menu.

A sample menu is shown on the right:



Gazpacho, Avocado Espuma

A cold vegetable soup flavored with tomatoes, scallions, avocado, cucumber, green and red peppers and spices, topped with an avocado foam.

Sautéed Crisfield Maryland Soft-Shell Crab, Basil Butter Sauce

Maryland soft-shell crabs dusted in flour with a basil butter sauce, served over sea beans and fennel.

Maine Lobster Zucchini Blossom, Dill Hollandaise Sauce

Sautéed Erie County zucchini blossom filled with a Maine Lobster stuffing, topped with dill hollandaise sauce.

Seasonal Sorbet

Char-Grilled Tournedo of Beef, Chanterelle Mushroom Sauce

Char-grilled Tournedo of beef topped with Montrachet goat cheese, served with a Chanterelle mushroom and whole grain mustard sauce, with seasonal vegetables and herb risotto.

Fromage du Jour

Imported French cheeses du jour, with dates, membrillo, almond/fig cake and fruit bread.

* Supplemental Charge \$9.95 *

Dessert Du Jour

Seasonal dessert of the day.

\$65.⁹⁵ per person

Tax & Gratuity not included

Touché Specials

A sample of what you will find on our extensive menu.

Seasonal Soup du Jour - \$10.95

Seasonal soups featuring Wild Mushroom, English Pea, Ohio Asparagus and Field Carrots.

Lobster Bisque, Fleuron - \$11.95

A bowl of rich lobster bisque flavored with Dry Sack Sherry, tarragon and topped with a fleuron.

Soupe à L'Oignon Gratinée - \$9.95

A terrine of French onion soup with a toasted crouton topped with Gruyère cheese

Chez François Seasonal Salad - \$10.95

Salads of the season featuring Ohio seasonal mixed field greens, spinach and heirloom tomatoes gamished with crumbled cheeses.

Tapenade Provençale - \$9.95

Roasted tomato and olive tapenade, drizzled with extra virgin olive oil served with crostini.

Fromage du Jour - \$12.95

Imported French and domestic cheeses served with seasonal chutney and crostini.

Artichaut à l'Alouette - \$10.95

California artichoke hearts, sautéed, stuffed with alouette cheese, lightly breaded with hazelnuts and served with a Dijon honey mustard/raspberry sauce.

Assiette de Charcuterie Plate - \$14.95

Country pâté of pork and veal, chicken liver pâté, Prosciutto de Parma ham and Saucisson served with marinated vegetables, crostini and Dijon mustard.

Shrimp & Spinach Fettuccini, Herb Butter Sauce - \$12.95

Shrimp & spinach fettuccini topped with an herb-butter sauce with Parmigiano-Reggiano cheese.

Seared George's Bank Sea Scallop, Lobster Risotto - \$12.95

A seared sea scallop served over lobster risotto, gamished with micro greens.

Steamed Prince Edward Island Mussels - \$12.95

Steamed mussels tossed with a smoked salmon cream sauce, gamished with smoked salmon.

Shrimp Martini - \$14.95

Shrimp cocktail served with an avocado, cucumber and red onion salad and cocktail sauce.

Braised Kobe Beef Short Rib - \$12.95

Braised beef short ribs simmered with a spicy Moroccan barbeque sauce with sweet potatoes.

Panini Croque Monsieur - \$12.95

Grilled, Gruyère and traditional baked ham sandwich gamished with seasonal relishes, served on sourdough bread.

Panini Trio Fromage - \$10.95

Grilled, Gruyère, Havarti and Tillamook Cheddar cheese sandwich gamished with seasonal relishes, served on sourdough bread.

Assiette de Poisson Plate - \$15.95

Smoked Salmon, smoked trout and shrimp cocktail served with marinated vegetables and crostini.

Pommes Frites, Poutine - \$8.95

French fries mélange topped with Cabernet Sauvignon wine sauce sprinkled with Roquefort cheese.

Touché Presents A Summer Pre-Fixed Dinner

- First Course -

Summer Soup du Jour Cappuccino

Summer soups featuring Wild Mushrooms, English peas, Ohio sweet corn, Gazpacho, Cucumber and Vichyssoise.

Or

Chez François Summer Salad

Salads of the season featuring Ohio summer mixed field greens, spinach and heirloom tomatoes, gamished with matching crumbled imported cheeses.

- Second Course -

Summer Lake,

Ocean & Gulf Stream Catch, du Jour

Featuring seasonal fish such as halibut, king salmon, swordfish, perch, walleye, scallops, sole, barramundi, and grouper with summer gamishes and sauces.

Or

Roasted & Grilled Meats

Short ribs, chicken, filet mignon, lamb, duck, pork and veal served with summer gamishes and sauces.

- Third Course -

Seasonal Fruit Tart, Chez François

Selected Vanilla Bean Ice Cream

Summer tart featuring strawberries, raspberries, blackberries, peaches and cherries filled with almond frangipane and Chantilly cream served with Chez François vanilla bean ice cream.

Chez François Pre-fixed menu \$25.95

Available only in the Touché Lounge

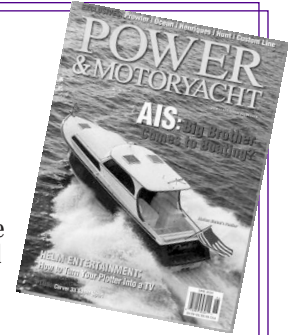
This menu changes weekly.



The Riverfront Cafe

Voted Second Best Waterfront Dining in America!

Twenty-six years ago when we first opened Chez François, we had a vision to create a casual but sophisticated, alfresco, riverfront dining experience. We've succeeded. In fact we think we offer the only upscale, waterfront dining on the Northcoast of Ohio. In fact, Power and Motor Yacht Magazine voted our Riverfront Café second best waterfront dining in America! Our Riverfront Cafe is enclosed with sliding glass doors. The glass doors allow us to enclose the cafe during bad weather or have an open air café when the weather permits. The café is open for casual dining beginning Memorial Day weekend.



Following are a few commonly asked questions about the Riverfront Café:

What is appropriate attire? As mentioned, casual but sophisticated. Shorts are fine, golf or boating attire is also fine. Please no tank tops or swimsuits.

Do we take reservations? Absolutely! The café is busy Tuesday through Sunday. If you are interested in dining outside, we encourage reservations.

Do you have boat slips available? Yes! We can accommodate boats up to 63 feet in length with drafts of about six feet deep. We also take reservations for your boat. The Vermilion Public Boat docks are located next to the restaurant. They offer overnight accommodations as well as electricity and water. (440) 967-7087.

Is the menu the same inside and outside? We offer an outdoor menu that is very similar to the indoor menu, but with a few lighter entrees. The Seasonal Specials Menu is the same indoors and outdoors.

What hours is the café open? The café hours are the same as the indoor dining hours except on Saturdays when we open at 4:00 pm.

Is the Café open for lunch? No.

What is the difference between inside dining and outside dining? Pure and simple the outside is informal; the atmosphere is more relaxed and perhaps a little boisterous at times.

Upstairs at Touché and the Parisian Room

Our “Petit” wine and beer dinners began in 2010. These smaller dinners feature a four-course prix-fixe menu, with matching wine or beer, a less formal atmosphere and are priced accordingly.



Au Bon Climat Wine Dinner Thursday, June 28, 2012 - 6:30 pm

Join us Thursday June 28, 2012 upstairs at Touché as we welcome Jim Alenden, the winemaker for Au Bon Climat.

Founded in 1982, Au Bon Climat (which means "a well-exposed vineyard") produces internationally-recognized Pinot Noir, Chardonnay, and Pinot Blanc wine from grapes grown in California's Santa Barbara County.

The Au Bon Climat winery is located on the world-famous Bien Nacido Vineyard and is owned by winemaker Jim Clendenen. Au Bon Climat was listed has been on Robert Parker's Best Wineries of the World.

Chez François Conch Chowder

A rich fish stew flavored with conch meat, tomatoes, vegetables and fine herbs.

Pinot Gris - Pinot Blanc Central Coast

White "Hildagard" Santa Maria Valley

Sautéed Chilean Sea Bass, Grilled Pineapple & Lemon Verbena Salsa Cruda

Sautéed Chilean sea bass sprinkled with citrus essences of lemon, lime and orange.

Served on a bed of grilled pineapple and lemon verbena salsa cruda, topped with an herb butter.

Chardonnay Santa Barbara County

Roasted Ballantine of Free-Range Chicken, Huckleberry Glace de Viande

A roulade of roasted free-range chicken, stuffed with a spinach forcemeat, wrapped in apple wood smoked bacon and finished with a huckleberry glace de viande.

Pinot Noir Santa Barbara County

Pinot Noir Santa Maria Valley "La Bauge Au-dessus"

Chez François, Strawberry Shortcake

A white génoise cake topped with strawberry ice cream and Italian meringue, finished with marinated seasonal Ohio strawberries and strawberry sauce.

\$50.00 per Person - Tax & Gratuity not included.



Microbrewer Beer Tasting with Ommegang Brewery of Cooperstown, New York Thursday, July 12, 2012 - 6:30 pm

Every grain of malt, every cone of hop, every seed of spice, every living yeast, every mountain breeze, every new taste, every song that's sung on our stage, everything that helps us usher our beer into the world, is here for a reason. Because everything we do has a reason. Join us and experience the brilliance of the Ommegang hand-crafted beers.

Witte

Traditional Belgian-Style Wheat Ale.

Scotch Egg, Dijon Mustard Garlic Mayo

Hard boiled egg crusted with seasoned pork sausage and lightly breaded with panko served with Dijon mustard garlic mayo, frisée salad and cayenne-infused olive oil.

Hennepin - Hearty and Rustic Golden Ale & BPA - Pale and Hoppy with citrus notes

Brasied Short Rib, Cassoulet de Chez François

Simmered short rib in its natural juices, served with white beans and root vegetables topped with crunchy applewood smoked bacon and radish curl.

Rare Vos-Amber Ale, Abbey Ale-Rich, Spicy & Fruity & Gnommegang-Chouffe Styled Beer

Porter Ice Cream Float

Madagascar French vanilla bean ice cream, chocolate sauce, Dolce de Leche, Spanish almonds and cherries.

Seduction - Rich and roasted with chocolate and cherry notes

\$45.00 per Person - Tax & Gratuity not included.

Additional Dinners at Touché and the Parisian Room



A Tapas & Spanish Wine Tasting with Wines from the Boutique Wine Collection Thursday, July 26, 2012 - 6:30 pm

Join us Thursday July 28, 2012 as we feature a "walk-around" event featuring delicious appetizers (small plates) prepared by Chef John D'Amico and his staff and a collection of highly rated Spanish wines from the Boutique Wine Collection.

The Boutique Wine Collection is an American based wine importing company. It is dedicated to fleshing out undiscovered and exceptional wines that demonstrate the highest quality available from all corners of the winemaking world. We will showcase 10 wines from all parts of Spain.

Spain has over 1.17 million hectares of vineyards making it the most widely planted country in the world however it is the 3rd producing country after Italy and France. This is due to the very low yields and wide spacing of old vines planted in the dry and infertile soils found in many Spanish regions. The country has an abundance of indigenous grape varieties with over 600 different ones.

N.V. Chatel, Cava Brut Reserva, Penedes

Valminor Albarino 2010, Rias

Alaia 2009 Red Blend, Castilla Y Leon

Alange 2010 Tempranillo, Ribera Del Guadiana

Alange 2009 Alvear Ensemblaje, Ribera Del Guadiana

Celler El Masroig 2009 Sola Fred, Monsant

Celler El Masroig 2007 Castell de les Pinyeres, Monsant

Castro Ventosa, 2007 El Castro de Valtuille Crianza, Bierzo

Ardevol 2009 Anjoli, Priorat

Burgo Viejo Crianza, 2009, Rioja

\$50.00 per Person - Tax & Gratuity included.

Tax and Tip are included with this dinner!



CHAMPAGNE

HENRIOT

Champagne & Chablis Dinner

with Henriot Champagne
and William Fèvre Chablis

Wednesday, August 8, 2012 - 6:30 pm



Join us as we focus on Chardonnay. The Henriot family has made champagne since the 19th century with an elegant style their wines always express the true purity of chardonnay. The Fèvre family have been in Chablis for over 250 years! Fèvre's wines, are the essence of steely, taut drink that Chardonnay can and should be when it's from the cool, damp climates of Chablis.

Apéritif

Brut "Souverain" Champagne, Henriot, NV

Cream of Ohio Corn Cappuccino, Roasted Red Pepper Espuma

A purée of Huron County sweet corn topped with a roasted red pepper foam.

Champagne "Blanc de Blancs", Henriot, NV

Maine Lobster Zucchini Blossom, Dill Hollandaise Sauce

Sautéed Erie County zucchini blossom filled with a Maine Lobster stuffing topped with dill hollandaise sauce.

Chablis "Champs Royaux", William Fèvre, Chablis, France 2010

Chablis "Montmains", Premiers Cru, William Fèvre, Chablis, France 2010

Char-Grilled Alaskan Wild King Salmon, Truffle Butter Sauce

Sitka Sound Alaskan wild king salmon served over braised Napa cabbage topped with a truffle butter sauce, garnished with sliced summer Burgundy truffles.
Chablis "Les Clos", Grand Cru, William Fèvre, Chablis, France 2009

Peaches François, Madagascar French Vanilla Bean Ice Cream
Marinated Ohio peaches with crème de peche, served over an almond cookie with French vanilla bean ice cream.

Champagne Brut Rosé, Henriot, NV

\$60.00 per Person - Tax & Gratuity not included.

Fifty-One Percent



Imagine if every business was a lightbulb and that for each lightbulb the primary goal was to attract the most moths possible. Now what if you learned that 49% of the reason the moths were attracted to a bulb was for the quality of its light (brightness being the task of the bulb) and that 51% of the attraction was to the warmth projected by the bulb (heat being connected with the feeling of the bulb). It's remarkable to me how many businesses shine brightly when it comes to acing the tasks, but emanate all the warmth of a cool fluorescent light. That explains how a flawless four-star restaurant can actually attract far fewer loyal fans than a two-star or three-star place with soul. We must be like a string of 100-watt-lightbulbs, whose product is the sum of 51% feeling and 49% task.

51% has five core emotional skills. They are:

1. Optimistic warmth (genuine kindness, thoughtfulness and a sense that the glass is always at least half full.)
2. Intelligence (not just “smarts” but rather an insatiable curiosity to learn for the sake of learning.)
3. Work ethic (a natural tendency to do something as well as it can possibly be done)
4. Empathy (an awareness of, care for, and connection to how others feel and how one's actions make others feel).
5. Self-awareness and integrity (an understanding of what makes one's self tick and a natural inclination to be accountable for doing the right thing with honesty and superb judgment).

Matt Mars and John D'Amico



A German Wine Dinner

with Importer Rudi Wiest

Wednesday,
June 6, 2012 - 6:30 pm

Once a year a group of German Winemakers tours the United States promoting their wineries and showcasing their current vintages. This year six producers will be in Cleveland and they asked us if we would be interested hosting a small wine dinner. Join us Wednesday June 6, 2012 as we feature Rieslings from Rudi Wiest Selections.

The list of producers includes

- Fritz Hasselbach (Gunderloch • *Rheinhessen*)
- Tim Frohlich (Schafer-Frohlich • *Nahe*)
- Dorothee Zilliken (Zilliken • *Mosel-Saar-Ruwer*)
- Marcel Tyrell (Karthausenhof • *Mosel-Saar-Ruwer*)
- Robert Eymael (Monchhof • *Mosel-Saar-Ruwer*)
- Oliver Haag (Fritz Haag • *Mosel-Saar-Ruwer*)

Rudi Wiest Selections is a leading importer of fine German wines in the United States market. Since 1978 their sole focus has been rebuilding the image of legendary Germany wine estates through education of consumers and persons in the wine trade alike. They are committed to giving the best service and information regarding the selection of fine German wine. Their commitment assures only the finest wines earn the Rudi Wiest Selections quality seal.

Riesling Sekt Brut, Von Buhl, 2010

Citrus Cured Salmon Timbale, Maple Syrup Flavored Salmon Caviar
A timbale filled with a brunoise of cured Atlantic salmon and seasonal melons, wrapped in fruit wood smoked salmon, garnished with seasonal white asparagus and maple syrup salmon caviar.
Riesling "Estate • QBA", Zilliken, Mosel-Saar-Ruwer, 2009
Riesling "Estate • QBA", Monchhof, Mosel-Saar-Ruwer, 2011

Heirloom Carrot & Coconut Cream Soup, George's Bank Sea Scallop
Caramelized heirloom carrots flavored with ginger and fine herbs, puréed with cream and coconut milk, seasoned with curry and spices, served with a seared Maine sea scallop.
Riesling "Fineherb • Halbtrocken", Fritz Haag Estate, Mosel-Saar-Ruwer, 2010
Riesling "Brauneberger • Kabinett", Fritz Haag Estate, Mosel-Saar-Ruwer, 2010

Sautéed Panko Breaded Island Creek Oysters, Wakame Seaweed Salad
Tender oysters breaded with light panko bread crumbs, sautéed, served on a bed of Wakame salad, topped with citrus and cayenne oil, garnished with caviar and crème fraîche.
Riesling "Estate", Schafer Frohlich Estate, 2010, Nahe
Riesling "Bockenauer", Schafer Frohlich Estate, 2009, Nahe

Seared Yellow Fin Tuna, Lavender Sauce
Lightly coated Yellow fin tuna with toasted sesame seeds, seared, served over julienne squash topped with a spicy lavender sauce & garnished with a black radish curl and radish sprouts.
Riesling "Spatlese • Trocken", Karthausenhof, Mosel-Saar-Ruwer, 2010
Riesling "Spatlese • Trocken", Karthausenhof, Mosel-Saar-Ruwer, 2004

Roasted Margret Duck Breast, Huckleberry Glace de Viande
A lightly-peppered Margret duck, served with a fig and roasted sweet potato mousseline topped with a huckleberry glace de viande.
Riesling "Saarburger Rausch • Spatlese", Zilliken, Mosel-Saar-Ruwer, 2008
Riesling "Slate • Spatlese" - Monchhof, Mosel-Saar-Ruwer, 2011

Meyer Lemon Cheesecake, Rhubarb Chutney
Lemon cheesecake served with a graham cracker crust topped with Chantilly cream icing, with seasonal rhubarb chutney.

\$90 per person Tax & Gratuity not included

"The estate is based in Fumane di Valpolicella, just north of Verona in northeastern Italy. Valpolicella, or "valley of many cellars" is an area crossed from north to south by a series of hills, which in succession form three parallel valleys."



A Father's Day Italian Wine Dinner

featuring
Allegrini Wine Group

Sunday, June 17, 2012 - 6:30 pm

We have never held a wine dinner on Father's Day but Robin Shay the Wine Director of The Allegrini Wine Group will be in town for a trade event and we thought this would be a nice way to say "thank you" to your fathers.

The Allegrini family has played a leading role in the history of Fumane and of Valpolicella since the 16th century and has passed on the culture of wine-making from generation to generation. Notarial records reveal that the family played a prominent role in the local community as one of the most important land-owners, involved in agricultural work and local traditions.

The Allegrini also cast their eye further afield to other areas of Italy renowned for their viticultural excellence and set out on a fascinating 'adventure' in Tuscany: in 2001, they founded Poggio al Tesoro in Bolgheri and in 2006. In partnership with Leonardo Lo Cascio, they purchased San Polo, a beautiful Estate in Montalcino.

We will sample a collection of wines from each of their estates and chef John D'Amico will prepare a six-course dinner.

Allegrini

Baby Arugula & Bartlett Pear Salad, Pecorino Romano Cheese
Baby arugula salad tossed with a citrus vinaigrette dressing, topped with julienne Bartlett pears and garnished with aged Pecorino Romano cheese.
Soave "Mezzane di sotto Vineyard", Allegrini, Soave, Italy, 2010

Wild Squid & George's Bank Cod, Tomato Saffron Broth
Crispy squid tentacles and George's Bank cod served with squid ink tagliatelle noodles seasoned with fresh oregano, thyme, marjoram and rosemary, simmered in a tomato saffron broth and garnished with a Parmigiano-Reggiano cheese crisp.
Vermentino "Solosole", Poggio al Tesoro, Tuscany 2008

Ricotta & Spinach Naked Ravioli
A quenelle of ricotta and spinach poached like ravioli, finished with an aged Pecorino Romano cheese cream sauce and chiffonade of spinach.
Red "Mediterra", Poggio Al Tesoro, Bolgheri • Tuscany, 2009
Red "Sondraia", Poggio Al Tesoro, Bolgheri • Tuscany, 2008
Red "W", Poggio Al Tesoro, Bolgheri • Tuscany, 2007

Pappardelle Noodles, Rabbit Confit
Pappardelle noodles flavored with fine herbs, tossed with rabbit confit, sauced with a rich rabbit reduction, with dried currants.
Brunello di Montalcino, San Polo, Montalcino • Tuscany, 2003
Brunello di Montalcino, San Polo, Montalcino • Tuscany, 2004
Brunello di Montalcino, San Polo, Montalcino • Tuscany, 2005

Veal Cochella, Italian Summer Truffle Sauce
A roulade of veal stuffed with a spinach forcemeat wrapped in apple wood smoked bacon, served over wild mushroom duxelle sauced with a summer truffle sauce.
Amarone della Valpolicella "Classico", Allegrini, Veneto, 2007

Cherries Francois
Marinated cherries served over French vanilla bean ice cream and an almond tuile.
Recioto "Giovanni", Veneto, Italy, 2008

\$100 per person Tax & Gratuity not included

"French wines are labeled according to where they are made.
This is contrary to the American labeling style, where the type of wine is dependent on the grapes used."

A Bastille Day Celebration

Sunday, July 15, 2012 • 6:00 pm

Our Bastille Day Celebration will take place Sunday July 15, 2012 and will feature a fine selection of French wines from Robert Kacher Selections.

Bobby Kacher founded *Robert Kacher Selections* in 1988. His goal with the new company was to associate himself with the growers and producers who had both the passion and energy to strive to become among their country's most renowned winemakers. During the first two decades of *Robert Kacher Selections*, Bobby spent almost half of each year in France, criss-crossing from region to region in an effort to select and help develop the finest portfolio of French boutique estate wines of any importer in the US. Through this hands-on approach of working side-by-side with growers and producers, Bobby was able to ensure the quality and authenticity of every wine in his collection.

Bobby still works as a partner with the growers and winemakers in all aspects of viticulture and vinification, constantly pushing them to produce an even higher quality product. Some of the innovations he introduced to his growers and wine makers include lowering yields, using state-of-the-art trellising, green harvesting of fruit at 'veraison' (the point at which grapes start to change color), hand-harvesting of fruit at the point of physiological ripeness (not analytical ripeness) and doing a triage (a sorting of the grapes to rid them of damaged fruit) as the fruit is harvested.

Bobby's dedication and passion for the wine business has resulted in numerous awards and accolades.

Recently Robert Parker named him,

"one of the 20 most influential wine personalities of the past 20 years." In 2004 Bobby became Chevalier de l'Ordre du Mérite Agricole, one of only a handful of U.S. importers to ever receive the prestigious honor.



Aperitif

Rosé, Domaine Sainte Eugénie, Corbières, France, 2011

Scotch Barreled Smoked Salmon Croque-Monsieur, Dill Cucumber Salad
Pullman bread filled with smoked salmon and Gruyère cheese, lightly egg-battered and sautéed, garnished with a dill cucumber salad and a baby cucumber with bloom.
Vin de Pays des Cotes de Gascogne, Domaine du Pouy, Gascogne, France, 2009

Maine Lobster Quiche, Truffle Hollandaise

A flaky pie crust filled with savory custard with Maine lobster, eggs, cream, shallots and Gruyère cheese, topped with a truffle hollandaise sauce.

Riesling "Hengst Vineyard", Domaine Ehrhart,
Wettolsheim • Alsace, France, 2009

Peach & Jicama Salsa Cruda

peach & jicama salsa cruda,
flavored with chervil, sauced with a peach coulis.

Domaine Manciat Poncet, Burgundy, France, 2009

Seared New York Rohan Duck Breast, Huckleberry, Duck Jus

Corn fed Hybrid Mallard, Muscovy and Peking duck breast from upstate New York, seared with pepper and fine herbs, with roasted fennel with a creamy Roquefort polenta duck glace de viande.
Bertrand Ambroise, Burgundy, France, 2009

Roasted Breckenridge Lamb chop, Provençale

Roasted lamb chop served on baby eggplant stuffed with a lamb, black currants, and roasted tomato and olive stuffing, lamb glace de viande and Provençale bread crumb sprinkles.

Red "Les Enfant Terrible", Mas Carlot, Costières de Nîmes, France, 2009
Châteauneuf-du-Pape, Domaine Font de Michelle, Rhône Valley, France, 2009

Apricot Baked Alaska, Apricot Chutney

Apricot ice cream served over a white génoise cake topped with caramelized meringue finished with apricot chutney.

\$95 per person Tax & Gratuity not included

A Sonoma Valley Wine Dinner

with Windsor Oaks Winery

Thursday, August 23, 2012 - 6:45 pm

Chances are you have never heard of Windsor Oaks Winery. Located in Sonoma Valley, California their wines are only available in California and Ohio. They produce no more than 100 cases of each of their wines.

Windsor Oaks produces ultra-premium wines from their estate vineyards located within three of California's most famous wine appellations; Russian River Valley, Sonoma Coast and Chalk Hill. Located in Sonoma County, overlooking the Russian River Valley, their 710 acre estate boasts many diverse micro climates, including rare soil and slope combinations. Their ultra-premium grapes benefit from the diverse characteristics of these distinct climates and terroirs. Approximately 350 acres are dedicated to "Forever Wild Open Space", while the remaining 250 acres are planted with eighteen different varieties of premium wine grapes. The result is a long-standing tradition of growing twelve types of ultra-premium wine grapes for a number of top-tier wineries that produce highly awarded wines.

Due to their world-class viticultural location and unusually sparcious acreage with highly diverse terroir, Windsor Oaks represents a rarity in wine country. It is a wine lover's dream, where both viticultural and winemaking experts have worked together over many years, sparing no expense to create vineyards producing the best quality fruit. The mix of carefully planted vineyards combined with the significant 'Forever Wild' acres of beautiful ancient oak trees and wilderness create an inspirational environment. The vineyards and the wine grapes they produce benefit from both exceptional terroir and a small close-knit group of people who have worked together for one or two decades all to nurture the vineyards and learn the best ways to help the many small blocks of vines produce the optimal fruit.



SINCE 1991

WINDSOR OAKS
VINEYARDS

Nantucket Bay Scallops, Peach & Lemon Verbena Broth
Seared bay scallops with apricots and peaches, topped with a peach and lemon verbena broth.
2010 Pinot Gris, Russian River Valley, 2010

Peekytoe Crab Salad, Pineapple Brunoise

A crab salad flavored with a brunoise of pineapple and mint, wrapped in an English cucumber, topped with julienne jicama and daikon radish flavored with fine herbs and citrus vinaigrette dressing.

Sauvignon Blanc, Russian River Valley, 2010

Char-Grilled Alaskan King Salmon, Strawberry & Braised Baby Bok Choy

Wild king salmon, char-grilled, served over braised baby Bok Choy with caramelized seasonal strawberries and finished with Pinot Noir strawberry glaze.

Pinot Noir "Reserve 4 Dijon Clones", Russian River Valley, 2008

Char-Grilled Hudson Valley Quail, Smoked Huckleberry Reduction

Char-grilled boneless breast of quail, with roasted celery root mousseline and topped with a smoked huckleberry reduction.

Malbec "Mountainside Block 35", Chalk Hill, 2008

Cabernet Sauvignon "Reserve", Chalk Hill, 2007

Roast Tenderloin of Aged Beef, Currant Glacé de Viande

Roast tenderloin of beef lightly peppered, accompanied by roasted fennel and seasonal wild mushroom mélange with black currant glaze de viande.

Zinfandel "Reserve", Russian River Valley, 2009

Super Tuscan, Chalk Hill, 2008

Seasonal Ohio Raspberry Fruit Tart, Hazelnut Crust

Seasonal Ohio raspberry tart served with pastry cream in a hazelnut crust, garnished with French vanilla bean ice cream and a raspberry coulis.

Zinfandel "Late Harvest", Russian River Valley, 2009

\$95 per person Tax & Gratuity not included



Main Street Vermilion is a terrific organization that organizes great summer events for the citizens and friends of Vermilion. Everyone is welcome. For further information check out their web page www.DiscoverVermilion.com below are a few of their events.

Featured Summer Events in Vermilion

Music, Flowers & A Sunset

Vermilion has become known throughout the region for its fabulous Third Thursday Music, Flowers & A Sunset concerts which take place May through September. Many local musicians, barbershop quartets and other entertainers provide music for your listening enjoyment in several different locations throughout historic downtown Vermilion's Harbour Town. This is a classy event that ties in perfectly with Chez François and Touché.

Farmers Market

The Farmers Market located in Victory Park is open and active during July and August. The market is open on Saturdays from 11:00 am to 5:00 pm and features outstanding fruits and vegetables from local farmers.

Scenic River Cruises

Crusing down the scenic Vermilion River on a sunny summer afternoon is a fun experience no matter what your age. Captain Don Parsons makes it happen with his narrated river cruises aboard the Mystic Belle. Reservations and Information: 440-315-1907 or 440-967-7910

Above and Beyond Spa

14006 W. Lake Road • Vermilion, Ohio 44089 • (440) 967-7895
 Above & Beyond Salon & Spa is highly trained in advanced techniques and trends. They are an upbeat, up to date, and uplifting Aveda Concept Salon & Spa. Come experience how Beautiful and Relaxed you will feel and look! There is something here for everyone.



The Local Farm Market

During the summer months we are fortunate to purchase in season the farm fresh produce from small family-owned farms in our area. Each farm has its own specialty and all are open to the public. We have put together a list of our favorite farms located around Vermilion and Huron, and the items they specialize in.

- Novotny Farm Market (440) 967-5757
 Farm fresh produce sourced from local farms and concord grapes in September
- Aufdenkampe Family Farms (440) 984-3844
 An array of seasonal vegetables and fruits. They grow everything they sell.
 You may view their web page at www.afamilyfarm.com
- Miller's Orchards (440) 965-7077
 Cherries and Peaches.
- Krieg's (440) 988 -9228
 Strawberries in June and Sweet Corn in late July.
- The Blueberry Farm On Baumhart Road south of Route 2
 Truly unbelievable Blueberries in July & August
- Hahn's (419) 433 -7701
 Sweet corn from late July through September.
- Enderle Farms (419) 433-4856
 Strawberries in June and Raspberries in July.
- Quarry Hill Orchards & Winery (419) 588-2858
 Apples, Peaches, Pears, Plums, Nectarines and wine. Located in Berlin Heights.
- Firelands Winery (419) 625-5474
 Extraordinary wines at reasonable prices. Located in Sandusky.
- Paper Moon Vineyards (440) 967-2500
 Offers tastings and sales of quality regional and vinifera wines. Located in Vermilion.

CHEZ FRANÇOIS

555 Main Street
Vermilion, Ohio 44089

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