



“The French Restaurant in Vermilion”

Chez To Go

Friday, April 3rd & Saturday, April 4th, 2020

First Course

Cream of Heirloom Carrot, Ginger & Curry Soup

A purée of heirloom carrot soup, flavored with curry and ginger, garnished with a brunoise of carrots.

Second Course

Char-Grilled Wester Ross Salmon Filet, Cucumber Dill Sauce

Char-grilled Scottish wild Atlantic Salmon filet served over Napa Cabbage served with a cucumber dill sauce, potato mousseline and baby carrots. Wester Ross Fisheries is the oldest independent salmon farm in Scotland. Using an all Scottish, wild Atlantic Salmon broodstock, salmon are reared from the fry stage, through grower stage, to harvesting and primary processing

Or

Braised Angus Beef Short Rib, Moroccan Barbeque Sauce

Braised short rib simmered in its natural juices for three hours, served over Moroccan barbeque sauce with sweet potatoes and baby carrots. 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.

Third Course

White Chocolate Mousse Torte, Black Currant Coulis

A rich white génoise cake filled with white chocolate mousse topped with Chantilly cream icing finished with a black currant Coulis.

**** Chez François Prix-Fixe menu \$40****

Additional Sides that serve two people

Greed Bean Salad, Sweet Peppadew Herb Vinaigrette Dressing

Green bean salad tossed with pickled red onions and sweet peppadews with a fine herb vinaigrette dressing.

Imported & Domestic Cheese Plate

Imported and domestic cheeses, served with Membrillo, dates and almond fig cake.

Supplemental Charge for Cheese or Salad, \$10 each

Premium, Small Batch, Artisan Roasted Colombian Coffee 12oz./\$16

From our friend Dave Hoffman at Winward Coffee “Montaña Dulce” is exceptional sourced near the town of Jardin in the Antioquia area in Northern Colombia. They were grown and processed by a small group of indigenous people who are members of Reguardo Indigena de Christiania. The coffee beams with natural sweetness and notes of chocolate, nuts and hints of fruit. Sold whole roasted in a 12oz vacuum bag

Pre-Order Wednesday, April 1st or Thursday, April 2 for either Friday or Saturday or

Pre-Order Friday, April 3rd for Saturday, April 4th, 2020

Call between 2-5 p.m. (440) 967-0630

Or email john@chezfrancois.com

Orders can be picked up between 4 p.m. to 7 p.m.

“Wine & Beer available for Sale” (next page)

Please pre-pay by credit card

This Weeks Red Wine To Go

Pinot Noir "Les Cousins", Beaux Freres, Willamette Valley, Oregon, 2017

We received a very, very limited supply of this wine that is made by one of Oregon's top Pinot Noir producers (in our opinion). At this price, just grab one and drink up! Spring delivers tons of new treats, though very few create the kind of frenzy that Beaux Freres' Les Cousins spawns. An iconic American winery known for their exceptional, age-worthy, super-highly rated Pinot noirs. Combines structure with verve, offering richly expressive raspberry, violet and orange peel flavors that take on polish and complexity toward well-buffed tannins. **\$35/Bottle**

Red "Paraduxx", Duckhorn, Napa Valley, California, 2016/17

The only winery devoted to stylish Napa Valley blends, Paraduxx offers bold and expressive wines to satisfy the modern palate. Fusing the robust flavors of California's native Zinfandel with the grandeur of Cabernet Sauvignon, the Pintail Blend embraces the best of these varietals. This unique combination results in a wine with rich, full fruit flavors and soft, elegant tannins. Blend: 54% Cabernet Sauvignon, 20% Zinfandel, 19% Petit Verdot, 7% Merlot. **\$40/Bottle**

Red "Confessions", Secret Indulgence, Napa Valley, California, 2016

A red blend that offers aromas of blue and black fruits, a dusty, herbaceous quality and a hint of ginger-molasses cookie on the nose. The well integrated new French Oak is nicely balanced with fruit, and it supports the richness of the wine, while framing and balancing the dense palate. This mouth-coating, juicy blend entices with notes of dried mission fig, star anise, and blackberry. A Blend: 42% Cabernet Sauvignon, 35% Merlot, 17% Petite Sirah, 2% Cabernet Franc, 2% Malbec, 2% Petit Verdot. **\$25/Bottle**

Châteauef-de-Pape, Charles Thomas, Southern Rhône Valley, France 2015

Charles Thomas Chateauneuf du Pape Rouge 60% Grenache, 20% Syrah, 10% Mourvedre, 10% Cinsault. Offers more black (and even some blue) fruits to go with complex white pepper, garrigue, and new leather aromas and flavors. Ripe, opulent, and fleshy on the palate, this medium to full-bodied has loads of character." **\$35/Bottle**

Cabernet Sauvignon, Hamilton Branch, Alexander Valley, California, 2017

This Alexander Valley Cabernet shows mountain intensity in its rich blackberry, black currant and cassis flavors. Its bone dry, with thick but refined long tannins, and brightened by a fine burst of fruit and acidity. Blended with a little Petit Verdot for complexity and richness, it drinks beautifully now, and will age for a decade or longer.
\$18/bottle

Amarone Della Valpolicella, Antiche Terre, Veneto, Italy, 2016

Deep garnet color. Nose has notes of plum and cherry with hints of raspberry. Full-bodied, soft and slight aromatic lingering aftertaste. A rich red, with creamy tannins and juicy acidity, showing an expressive range of fig cake, sun-dried black cherry, coffee liqueur, dried thyme and smoke flavors. A balanced crowd-pleaser. A blend of Corvina, Rondinella and Corvinon.
\$30/Bottle