

## *Touché Specials*

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

### *Hors d'oeuvres*

#### **Jamón Prosciutto de Parma - \$16**

Thinly-sliced Prosciutto ham, marinated grilled artichokes, relishes and mixed field greens.

#### **Whisky Guéri Saumon Fumé, Condiments - \$15**

Whiskey-cured smoked salmon, capers, onions, hard boiled eggs and crostini.

#### **Martini de Crevettes - \$15**

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

#### **Fruits au Fromage en Philo - \$14**

Papaya & mango chutney with goat cheese wrapped in phyllo pastry, citrus mixed field greens.

#### **Escargots au Basilic - \$14**

Snails with seasonal wild mushrooms with a blend of sweet basil, garlic, shallots and sweet butter.

#### **Coquilles Saint Jacques à la Parisienne - \$14**

Maine Sea Scallops, served in a fish velouté sauce, with mushrooms, garlic, shallots, Dry Sack Sherry, and Parmesan Reggiano cheese, served in a sea scallop shell with duchess potatoes.

#### **Raviolis de Homard - \$15**

Egg pasta Raviolis stuffed with lobster topped with a truffle butter sauce and garnished with shaved Parmigiano-Reggiano cheese.

#### **Moules Menuire- \$13**

Steamed Prince Edward Island mussels, tossed with a Normandy cream sauce, Bermuda red onions, white wine, garlic and chopped parsley, topped with a fleuron.

### *Potages & Salades*

#### **Soupe à L'Oignon Gratinée - \$10**

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

#### **Homard Bisque, en Croûte - \$12**

Rich lobster bisque with tarragon, topped with puff pastry.

#### **Crème de Tomates Rôties Biscuit, Fromage Stilton Anglais - \$11**

A bowl of roasted tomato soup, garnished with English Stilton cheese and crostini.

#### **Peekytoe Salade de Crabe et de Crevettes,**

#### **Saisonnier Ohio Pommes et Betteraves - \$15**

A citrus crab salad, tossed with micro greens, with Ohio apples, beets and shrimp, sauced with a beet reduction.

#### **Chez François Hiver Grande Salade - \$11/ Petit \$6**

Winter Erie County greens, tossed with aged balsamic vinaigrette dressing, English cucumbers, roasted beets, Bermuda red onions, hard boiled eggs, tomatoes and crumbled goat cheese.

### *Les Plats*

#### **Bouillabaisse - \$19**

A rich fish soup consisting of mussels, Maine scallop, shrimp, white fish, salmon and root vegetables and Pappardelle noodles, flavored with a rich tomato saffron broth.

#### **Perche, Jicama Salade de Chou - \$19**

Panko-breaded Perch over jicama, cucumber & pickled ginger slaw, a radish curl, citrus cayenne olive oil and Touché tartar sauce.

#### **Gâteau de Crabe, Sauce Hollandaise - \$16**

Sautéed Maryland crab cake, served over julienne squash and topped with hollandaise sauce.

#### **Thon au Poivre, Tomate Salsa Cruda - \$16**

Yellowfin tuna, lightly-peppered and served cold with tomato & herb relish, petit arugula & Pecorino Romano cheese, herb infused olive oil.

#### **Braisé de Boeuf de Kobe de Côtes, Jardinière - \$16**

Braised short ribs, served in its natural juices, with stewed lentils and a jardinière of root vegetables, garnished with a radish curl.

#### **Chez François, Herbe Pain de Viande - \$16**

Baked meatloaf with pork, veal & ground chuck over mousseline potatoes, topped with a rich Cabernet Sauvignon wine sauce.

#### **Poulet Rôti Coq au Vin - \$19**

Roasted free-range chicken with applewood smoked bacon, Vidalia onions, mushrooms and red wine sauce with herb potatoes.

#### **Britney Sarrasin Crêpes, Confit de Canard - \$16**

Buckwheat crepe, filled with duck confit and wild mushrooms, with a sunny side up duck egg and savory mixed field greens.

### *Les Desserts*

#### **Mousse au Chocolat Belgique - \$9**

A rich Belgium chocolate mousse, topped with Chantilly cream, chocolate straw and mint.

#### **Fruit Sorbet - \$9**

Freshly made raspberry and passion fruit sorbet served over an almond tuile, sauced with a passion fruit and raspberry coulis and seasonal berries.