

## Cow

### LE CENDRÉ DES PRÉS .....

Berthier, Québec / Bloomy rind with a layer of maple wood ash in the center. Reminiscent of fresh farm butter.

### LE MONTAGNARD .....

Alsace, France / Made in the Vosges mountains, creamy, with aromas of milk and hay. Simply delightful

### FLEUR D'AUNIS .....

Brittany, France / A staff favourite at les amis du FROMAGE, this washed rind beauty is semi-firm, slightly pungent, and will make you forget you were supposed to pair it with some wine.

### \* COMTE DE MONTAGNE .....

Jura, France / Matured at least 21 months, the milk for this AOC cheese is gathered from Montbéliard cows that graze in alpine pastures. Aged in the cellars of a 19th century Napoleonic fort

### PIAVE VECCHIO .....

Veneto, Italy / This firm cheese is deliciously nutty with a fruity aftertaste. Pairs well with red or white wines, and also beer.

### SAENKANTER 5 YR OLD GOUDA .....

North Holland / This rock hard, amber coloured cheese has a texture similar to fudge when at room temperature. It is intensely flavoured, with hints of butterscotch and caramel.

### ROARING 40'S .....

King Island, Australia / Named after the ferocious winds that blow down the 40°S longitude. This rindless blue is not too aggressive, and has a sweet, nutty character.

### \* BLEU DE GEX .....

Jura, France / This AOC cheese can only be made from the raw milk of Montbéliard cows. With aromas of damp earth and the cellar, it has mild buttery flavors with a slight peppery spiciness

## Goat

### \* ST. MAURE CAPRIFEUILLE .....

Loire, France / This delightful and elegant aged chevre has an aged rind and a chalky texture. The flavour is piquant and acidic with hints of lemon.

### LE CENDRILLION .....

St.-Raymond-de Portneuf, Québec / Ash covered surface ripened goat cheese with a chalky texture and slightly sour taste that becomes stronger with age. 2009 World Cheese Awards gold medal champion

### HONEYBEE GOAT GOUDA .....

Holland / Made with honey and aged. Sweet, nutty, rich caramel flavours. Les amis staff favourite

## Sheep

### MANCHEGO .....

La Mancha, Spain / Aged 9 months, this PDO cheese has a compact but buttery texture. It has a distinct flavour, but not too strong. Very wine friendly

### CACCIO DI BOSCA

### AL TARTUFO .....

Tuscany, Italy / This aged pecorino is flaked with pieces of white truffle, just in case it wasn't awesome enough.

### \* ROQUEFORT SOCIETE .....

Aveyron, France / Aged in natural Combalou caves at Roquefort-sur-Soulzon, this AOC cheese is tangy, moist and full flavoured. It has a slightly salty finish

## Mixed Milk

### ROBIOLA ROCHETTA .....

Piemonte, Italy / A dense, but creamy blend of cow, goat and sheep milk. The flavour is earthy with a lingering lactic tang. Often the first to go at a party

## How It Works

**Grand Tasting Platter** ..... 47½

Let us choose a combination of five cheese and five charcuterie items. Served with a large basket of bread, accompaniments

**Petit Tasting Platter** ..... 27½

Let us choose a combination of three cheese and three charcuterie items. Served with a small basket of bread, accompaniments

**Tasting of five** ..... 20

**Tasting of three** ..... 13

**Per selection** ..... 5

Did you like the cheeses and charcuterie you tasted? Want to take some home with you?

Buy any of them to go "deli style" at les amis du FROMAGE retail prices.

## Accompaniments

Fraser Valley apricot preserves..... 1½

Strathcona quince jelly..... 1½

Strathcona spiced quince paste..... 1½

Red currant jelly..... 1½

Vista d'Oro fig & walnut preserves · 1½

Caramelized onion jam..... 2

Balsamic cipollini onions..... 1½

Cornichons..... 1½

Silver onions..... 1½

Fraser Valley wildflower honey..... 1½

Granny smith apple..... 1½

Piccalilli relish..... 1½

Butter

-Domestic..... 1

-Goat..... 1½

To make this season's preserves, much of this years fruit crop was sourced locally within our own Strathcona neighborhood.

## Charcuterie

**DUCK RILLETTES** .....

Quebec / Served with onion jam & cornichons

**PATE MAISON** .....

House made / Country style terrine with pistachios

**PROSCIUTTO DI PARMA** .....

Parma, Italy / 12 month old

**PROSCIUTTO 'AMERICANO' / LA QUERCIA** ..... +50¢

Iowa, USA / Heirloom Berkshire pork, acorn fed, nitrate free

**COPPA 'AMERICANO' / LA QUERCIA** ..... +50¢

Iowa, USA / Slightly spicy cured pork shoulder. Antibiotic free, vegetarian fed, family farmed

**SPECK 'AMERICANO' / LA QUERCIA** ..... +50¢

Iowa, USA / Applewood smoked pork leg. Antibiotic free, vegetarian fed, family farmed

**JAMON SERRANO** .....

Spain / 13 month old / Redondo Iglesias "Reserve"

**BUNDEFLEISCH** .....

Alberta / Air dried beef

**CHORIZO** .....

Original D - Vancouver, BC / Spicy pork dry cured sausage with paprika & garlic

**TARTUFO SALAMI** .....

Moccia - Vancouver, BC / Mild salami flavoured with Tuscan black winter truffles

**CHIANTI SALAMI** .....

Oyama - Vancouver, BC / Pork salami with red wine & garlic

**FINNOCHIONA** .....

Oyama - Vancouver, BC / Pork salami with fennel

Chef - Jenny Shearman

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