

CHARCUTERIE

- DUCK RILLETTES** Cornichons, caramelized onion jam, seedy mustard **12**
- PÂTÉ PERIGORD** Country style pork pate with foie gras. spiced quince preserves **12**
- PROSCIUTTO DI PARMA** 12 month - Italy **6**
- FINOCCHIONA** Fennel salami - Oyama / BC **6**
- SAUCISSON DE PROVENCE** Salami with wine and herbs de provence - - Oyama / BC **6**
- ROSETTE DE LYON** wine and garlic salami - Oyama / BC **6**
- BÜNDNERFLEISCH** Air dried beef - AB **5**
- SERRANO HAM** Redondo Iglesias 'Reserva', 12 month - Spain **6**
- JAMON IBÉRICO DE BELLOTA** Fermin' - 24 month old, acorn fed - Spain **19** (40 gr)
- KIELBASA** Pan fried - BC **5**

Jul 18 / 2010



GRAND TASTING PLATTER

Selection of cheeses, charcuterie, accompaniments
33 sm / 50 lg
substitute 24 month ibérico +9

HOUSE MADE ACCOMPANIMENTS

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|--|--|
| Fraser valley apricot preserves 1 | Strathcona quince paste 1 ⁵⁰ |
| House made pickled pearl onions 1 ⁵⁰ | Strathcona crab apple & herb jelly 1 ⁵⁰ |
| Mandarin orange and chilli marmalade 1 ⁵⁰ | Strathcona plum and candied ginger chutney 1 ⁵⁰ |

CHEESE ACCOMPANIMENTS

| | |
|---|---|
| Balsamic cipollini onions 1 ⁵⁰ | Silver onions 1 ⁵⁰ |
| Cornichons 1 ⁵⁰ | Fraser valley wildflower honeycomb 2 |
| Organic Italian acacia honey 2 | Granny smith apple 1 ⁵⁰ |
| Vista d'oro fig & walnut preserve 1 ⁵⁰ | Butter domestic 1 / french 3 / goat 1 ⁵⁰ |

Did you like the cheeses and charcuterie you tasted at Au Petit Chavignol?
Buy any of them by the 100/gr "To Go" at les amis du FROMAGE retail prices.

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

AU PETIT CHAVIGNOL

843 east Hastings St. Vancouver, BC Canada
t (604) 255-4218 www.aupetitchavignol.com
lunch & dinner 7 days a week noon until late - brunch sat/sun 11am-3pm
reservations accepted

twitter.com/petitchavignol
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ASSIETTE DE FROMAGE

per selection
4

tasting of 3
11

tasting of 5
17

raw milk cheeses

COW

- LA SAUVAGINE** Québec
2006 Canadian cheese grand prix champion. creamy texture, hints of grass, and a milky sourness
- BRILLAT SAVARIN WITH TRUFFLES** Bourgogne, France +1
Rich triple cream brie with a layer of truffles
- LIVAROT** Normandy, France (AOC) + 0.⁵⁰
Creamy, washed rind cheese with big flavours. Smells like a drunken sailor on shore leave.
- MONT VULLY** friebourg, switzerland
Firm cheese with nutty, fruity flavours. Brushed with pinot noir from the slopes of mont vully as it ages.
- ISLE OF MULL CHEDDAR** Tobermory, Isle of Mull, Scotland +1
This is a sharp, full flavoured old style cheddar. The cows feed on spent grain from the nearby distillery
- GORGONZOLA** Lombardy, Italy
Classic Italian blue. Creamy, full flavoured
- BLEU DE SASSENAGE** (AOC) Rhone Alpes, France + 0.⁵⁰
Produced since the 14th century, this cheese was once used to pay taxes. I'd rather give up the money.

GOAT

- RONDOUX** Québec
Creamy brie style with a delectably smooth texture.
- AGED GOAT GOUDA** Holland
Very firm texture. Sweet, goat flavour. Aged at least 12 months
- CHEVRE D'OR** Loire, France + 1.²⁵
Ivory white color with spots of white mould. Creamy/chalky texture that gets firmer with age.
- CHEVRE NOIR** Chesterville, Québec
This goat cheddar is 2 yrs old. It has a taste that is sharp, sweet and nutty.

SHEEP

- TOMME CORSU VECCHIU** Corsica, France +1
Creamy but firm texture. Aromatic, with a fruity and ever so slightly salty flavour
- PECORINO STAGGIONATO** Tuscany, Italy
DOP. Firm, aged pecorino 12+ months old. Fruity, sharp flavours.
- PECORINO PEPATO** Sardinia, Italy
Firm, aged pecorino with black peppercorns. Sharp taste, and a little bit salty
- BLEU DES BASQUES** Pyrénées, France +1
The hills near this Spanish border that are full of wildflowers give this cheese it's complexity, subtleness and delicate earthy flavours

MIXED MILK

- ROBIOLA TRI LATTI** Langhe, Italy - cow/goat/sheep +1
Creamy, seductive texture, milky flavours. Riesling friendly

Fromager - Joe Chaput