

les amis du FROMAGE



General Manager - Jody Melchert
 Chef - Brad Miller

**SUMMER OF
 RIESLING
 2010**

**ALL RIESLINGS...
 ALL SUMMER...
 25% OFF**

Tastings on Hastings

Cheese & Wine 101:

Date: Tuesday Jul 27, 2010

Time: 7:00pm-9:30pm

Location: 843 East Hastings Street, Vancouver

Cost: \$75 per person *includes taxes and gratuity*

In this single session, we will provide a roadmap for matching various cheese types with the wines that best suit them. We will introduce cheese basics, including milk types, textures, flavours, how to care for and serve fine cheeses. Then learn about how to approach the wines that you choose to pair with cheese. Sample some of the marriages made in heaven and discover pairings that suit your own personal taste.

Summer of Riesling: Joh. Jos. Prum

Date: Tuesday Aug 10, 2010

Time: 7:00pm-9:30pm

Location: 843 East Hastings Street, Vancouver

Cost: \$80 per person *includes taxes and gratuity*

Join Allison Spurrell and Joe Chaput of les amis du FROMAGE as they taste cheeses with their favourite Producer of German Riesling. No Account of the top German wine estates would be complete without including Joh. Jos. Prum, who is arguably one of, if not the top producers of German riesling today. You can look forward to tasting wines from the highly regarded 2007 vintage and their iconic Wehlener Sonnenuhr vineyard. The tasting will be followed by charcuterie and dessert.

Taste of Spain

Date: Monday Aug 23, 2010

Time: 7:00pm-9:30pm

Location: 843 East Hastings Street, Vancouver

Cost: \$80 per person *includes taxes and gratuity*

Join Tyler Dawson AKA "Ty the Wine Guy" of Liberty Wine Merchants and Allison Spurrell of les amis du FROMAGE. Come and taste their carefully selected pairings of cheese and Spanish wines, ask questions, and have fun. The tasting will include Spanish wines, cheeses and charcuterie. **TY the WINE GUY** has libation in his blood as he is the youngest grandson of George C. Reifel, a pioneer in domestic and international beverage markets. Tyler is an Enotainment Wine Pro with 25+ years of beverage management experience, 18years as a Wine Retail Ops Specialist and Manager/Buyer with Liberty Wine Merchants. He is Director/Educator of The Liberty Wine School.

Tickets available in store or by phone @

Au Petit Chavignol (604) 255-4218

Les amis du FROMAGE - 2nd ave only (604) 732-4218

For more detailed tasting descriptions, please visit www.buycheese.com

LUNCH

BAR SNACKS

MARINATED OLIVES 5

SPICY LUCQUES OLIVES 5

CURRIED CASHEWS 5
 Indian spices, sea salt

MARCONA ALMONDS 5
 Fried in olive oil and tossed in sea salt

MIXED BREAD BASKET 2⁵⁰
 Butter - domestic 1 / French 3 / Goat 1⁵⁰

AU PETIT CHAVIGNOL

843 East Hastings Street Vancouver, BC Canada
 t (604) 255-4218 www.aupetitchavignol.com
 Lunch & Dinner 7 days a week - noon until late
 Brunch sat/sun 11am-3pm

Most menu items are available for take out
 18% gratuity added to parties of 8 or more

SOUP

DAILY SOUP
bowl 7 cup 4

FRENCH ONION SOUP
Caramelized onions, brown chicken stock, gruyere topping 9⁵⁰

COLD

CUCUMBER SALAD
French sheep feta, kalamata vinaigrette 9

SIMPLE SIDE SALAD
Mixed lettuces, radishes, agridolce vinaigrette 5

SOLE FOOD FARM ARUGULA SALAD
Pecorino pepato, lemon vinaigrette 10

ANTIPASTO PLATE
Chef's selection of chilled, roasted fresh vegetables sm 8 / lg 15

SANDWICHES

* AVAILABLE UNTIL 4 PM

CROQUE MONSIEUR
Toasted ham and cheese sandwich 11

CROQUE MADAME
Croque monsieur with sunny side egg 12

GRILLED CHEESE
Apple wood smoked cheddar, brie, havarti 8

* **ROAST BEEF**
House roast beef, gorgonzola butter, oven roasted tomatoes, arugula 8

* **ROAST CHICKEN TRIPLE DECKER**
Pesto mayonnaise, crispy prosciutto, eggplant, roasted peppers, oven roasted tomatoes, German butter cheese 8⁵⁰

* **REUBEN WITH HOUSE MADE CORNED BEEF**
Emmenthal, Russian dressing, sauerkraut, Dijon mustard, rye bread 9

MAC AND CHEESE

CLASSIC FOUR CHEESE
Gruyere, aged white cheddar, orange cheddar, stilton 9

"THE 85"
Roasted and marinated tomatoes, goat cheese, pesto (nuts) 12

PORTOBELLO MUSHROOM
Cave aged gruyere 12

ALPINE
Cave aged gruyere, double smoked bacon 12

FONDUE

MOITIÉ - MOITIÉ
Cave aged gruyere & vacherin friebourgeois

Served with cornichons, silver onions, bread cubes 24 sm / 45 lg

RACLETTE

SWISS

Served with cornichons, silver onions, potatoes 19

FROMAGER'S LUNCH

- prosciutto di parma
- duck rilettes
- your choice of any two cheeses
- piccalilli relish 15

substitutions politely declined

FONDUE & RACLETTE EXTRAS

FINGERLING POTATOES
Olive oil, kosher salt 5

KIELBASA
Pan fried in olive oil 5

BÜNDNERFLEISCH
Air dried beef - alberta 5

BALSAMIC ONIONS 1⁵⁰

EXTRA CORNICHONS OR SILVER ONIONS 1⁵⁰

SIDES

POMMES FRITES
Mayonnaise 5 add gravy + 2⁵⁰

POUTINE
Frites, peppercorn gravy, cheese curds 10

SIMPLE SIDE SALAD
Mixed lettuces, radishes, agridolce vinaigrette 5

DAILY SOUP
Bowl 7 cup 4