

ARTISANAL

FROMAGERIE BISTRO WINE BAR

FEBRUARY FONDUE MONTH

- Feb 1. **CAMEMBERT • COW • U.S.**
Delicate, Savory & Soft
Served with Apples & Calvados
- Feb 2. **IBORES • GOAT • SPAIN***
Dense, Unctuous, Spicy
Served with Chorizo & Sherry
- Feb 3. **FIORE SARDO • SHEEP • SARDINIA***
Earthy, Concentrated, Smoky Aroma
- Feb 4. **FISCALINI CHEDDAR • COW • CA***
Sharp, Flaky, Grassy
Served with Niman Ranch Bacon
- Feb 5. **PIAVE • COW • ITALY**
Crystalline, Fruity, Hints of Almonds
- Feb 6. **MONTE ENEBRO • GOAT • SPAIN**
Creamy, Lemony, Slightly Acidic
Served with Tomato Marmalade
- Feb 7. **SUPER BOWL FONDUE PARTY!**
MONTEREY JACK • COW • CA
Delicate, Mild, Notes of Fruit and Caramel
Served with Black Beans and Chipotle
- ARTISANAL BLEND • COW • EU**
Comforting, Sweet & Savory
- Feb 8. **GRUYÈRE • COW • SWITZERLAND***
Nutty, Sweet, Hints of Wet Bark
Served with "Soupe à l'oignon"
- Feb 9. **LAGUIOLE • COW • FRANCE***
Sharp, Flaky, Grassy
Served with Grape Chutney
- Feb 10. **MANCHEGO • SHEEP • SPAIN***
Delicate, Mild, Notes of Fruit and Caramel
Firm Oily Heft, Subtle Sweetness
Served with Piquillo Pepper & Smoked Paprika
- Feb 11. **TALEGGIO • COW • ITALY***
Full-Flavored, Beefy, Buttery
Served with Pine Nuts & Raisins
- Feb 12. **TARENDAISE • COW • US***
Barnyardy Aroma, Assertive Flavor
- Feb 13. **TOMME DE SAVOIE • COW • FRANCE***
Hints of Mushroom, Nutty, Mild
Served with Chestnut Honey & Chestnut
- Feb 14. **UPLANDS RESERVE • COW • WI***
Nutty, Sweet, Subtle Floral Note

AMERICAN RED CROSS HAITI RELIEF

Artisanal is supporting emergency relief & recovery efforts to help those people affected by the recent earthquake in Haiti by donating 10% of the price of each fondue sold from February 1 - February 28, 2010.

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FROMAGERIE BISTRO WINE BAR

FEBRUARY FONDUE MONTH

10% of the price of each fondue
sold from February 1- February 28, 2010
will benefit American Red Cross Haiti Relief

- Feb 15. **BRILLAT-SAVARIN • COW • FRANCE**
Luxurious, Rich, Buttery
Served with Dried Apricots
- Feb 16. **COMTÉ RESERVE • COW • FRANCE***
Crystalline, Hints of Raw Cocoa
- Feb 17. **CHIMAY • COW • BELGIUM**
Meaty, Chewy, Hints of Sweet Grass
- Feb 18. **VACHERIN FRIBOURGEOIS • COW • SWITZERLAND***
Profound with a Nutty Milk Flavor
Served with Duck Cracklings
- Feb 19. **CLASSIC SWISS • COW • SWITZERLAND**
Served with Kirsch & Nutmeg
- Feb 20. **BRIE DE NANGIS • COW • FRANCE**
Supple & Creamy
Served with Truffles \$10 SUPPLEMENT
- Feb 21. **FONTINA D'AOSTA • COW • ITALY**
Earthy, Woodsy, Notes of Mushroom
Served with Rosemary Roasted Potatoes
- Feb 22. **SEA HIVE • COW • US**
Elastic, Redolent of Fresh Hay
- Feb 23. **ROCCHETTA • MIXED • ITALY**
Soft, Notes of Coddled Cream
- Feb 24. **TRUFFLE TREMOR • GOAT • CA**
Rich and Earthy
- Feb 25. **RACLETTE • COW • FRANCE**
Meaty, Chewy, Hints of Sweet Grass
Served with Fingerling Potatoes & Cornichons
- Feb 26. **CHEDDAR • COW • VERMONT***
Grassy, Aged, Crumbly, Earthy
Served with Bacon Lardons
- Feb 27. **GRUYÈRE • COW • SWITZERLAND***
Nutty, Sweet, Hints of Wet Bark
Served with Jambon de Bayonne
- Feb 28. **FROMAGE DE MEAUX • COW • FRANCE**
Wild Flavors of Fresh Butter
Served with Wild Mushroom Marmalade

*Indicates Raw Milk Cheese

PETITE 28.00 (for 1-3 PP)
GRANDE 40.00 (for 4-6 PP)

Fingerling Potatoes.....4.50
Crudités.....4.50 Kielbasa.....5.50
Apples.....3.50 Air-Dried Beef.....10.50
Cracked Egg.....3.50 Beef Tips.....12.50
Chicken Tenders.....10.50