

# ARTISANAL

FROMAGERIE BISTRO WINE BAR

## 5th ANNUAL FONDUE MONTH

Feb 1. *National Freedom Day*



### “50 CHEESE BLEND”



*February 1st is National Freedom Day which honors the signing of the 13th Amendment by Abraham Lincoln on February 1, 1865. The 50 cheese blend fondue is named not only for its delicious mixture of Artisanal Cheeses but also in recognition of the 50 States!*

Feb 2. *Groundhog Day*



### CABOT CHEDDAR

*Apple Chutney*

*This cheese is skillfully matured at Jasper Hill Farms in Vermont. Old world style cheddar; sharp with caramelly notes.*



### Red Wagon IPA

Feb 3. **MORBIER**



*Morbier is an aromatic and surprisingly mild cheese from the French-Comte region on France. Morbier is rich and creamy. It has a mild taste with a nutty finish.*



### Mercury Dom Faiveley '08

Feb 4. **TOMME DE SAVOIE**



*Wild Mushrooms*

*Tomme de Savoie is a semi-firm cheese from the mountainous Haute-Savoie region of France. It has a delightfully nutty flavor and smooth paste that melts in your mouth.*



### Gigondas Dom du Terme '07

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

**Feb 5. PIAVE**



*Piave is named after the river Piave, in Veneto, Italy. The land surrounding the ancient river is integral to the character of the cheese. Piave has a full-bodied flavor, that intensifies with age and makes this cheese absolutely unique.*



**Montepulciano D'Abruzzo Majella Marche '10**

**Feb 6. CHIMAY À LA BIÈRE**



*Abbaye Ale*

*Since 1876, the Trappist monks of Scourmont have continued the tradition of making this semi-soft cheese. They bathe the rind in Chimay Trappist beer in order to create a semi-soft cheese with intense fruit & nut flavors.*



**Chimay Blue**

**Feb 7. APPENZELLER**



*Smoked Beef Tongue*

*Appenzeller; a classic Swiss Alpage cheese from fromager Rolf Beeler, receives its unique flavors from a bath of herbs, liquors and wines. It has a herbaceous, nutty flavor and a smooth, milky finish.*



*Semi-firm, dense, nutty sweet finish.*

**Willm Gewürtraminer '07**

**Feb 8. "CROQUE MONSIEUR"**



*Gruyere, Ham*

*Gruyere is one of the most famous Swiss Cheeses. It has a nutty, slightly sweet taste with complex musty and mushroomy notes. A true classic in the Swiss Alpage tradition, Gruyere is delicious when used in fondue.*



**Barbera D'Alba La Del Sarto '08**

**Feb 9. CELEBRITY FONDUE FUNDRAISER**

*100% of the Day's Fondue Proceeds will go to  
EVERY MOTHER COUNTS*

**Christy Turlington Burns's  
Fondue: La Madre**



**Feb 10. STILTON AND WHITE PORT**



*Pears*

*Stilton, Tuxford & Tebbutt Creamery dates back to 1780. Located in the town of Melton Mowbray, UK, now their sole focus is rich, creamy Stilton. It is a strong blue.*



**Churchills LBV '02**

**Feb 11. RACLETTE**



*Cornichons, Onions*

*Raclette is an alpine cheese with a nutty flavor and silky smooth texture. It is an elegant cheese, exceptionally well-suited for the winter months and it is delicious when melted.*



**Santenay Louis Latour '09**

**Feb 12. GORGONZOLA**



*Honey Comb*

*Gorgonzola comes from Gorgonzola, Lombardy in Italy. It is a creamy blue, young and dolce. It is delicate, soft, and unctuously blue. It is mild and subtly sweet with fresh, grassy undertones.*



**Pinot Blanc Ausbruch '95**

**Feb 13. GARROTXA**



*Basquaise Flavors*

*Garrotxa is a cheese produced in the Catalonia region in northern Spain. It has a semi-soft and compact texture. The flavor is milky and delicate with a hint of nuttiness and a clean, smooth finish.*



**Tempranillo 'Rioja' SIERRA CANTABRIA '09**

*Feb 14. Valentine's Day*



**"FONDUE DES TOURTEREAUX"**



*Brillat Savarin, Champagne*

*The Brillat Savarin sheds its winter coat and arrives fresh to please your discriminating palate. Brillat Savarin is a triple-crème brie-style cheese from France. It is buttery, rich creamy and decadent.*



**Chandon Blanc de Noirs Carneros California NV**

**Feb 15. MIMOLETTE**



*Mimolette comes from the town of Lille in French Flanders. It has a firm orange paste and sharp flavor. During the aging process producers use a wooden mallet to "sound" the cheese and determine its stage of ripeness.*



**Gigondas Dom du Terme '07**

**Feb 16. CELEBRITY FONDUE FUNDRAISER**

*100% of the Day's Fondue Proceeds will go to  
PARENTS, FAMILIES & FRIENDS  
OF LESBIANS & GAYS*

**Celebrity Guest to be announced on  
Twitter and FaceBook**



**Feb 17. "NYC's BEST ONION SOUP"**



*Gruyere, Caramelized Onions, Beef Broth*

*A true classic in the Swiss Alpage tradition, Gruyere is delicious when used in fondue and paired with our signature onion soup ingredients.*



**Cotes du Rhone La Font du Vent '08**

**Feb 18. BRIE DE NANGIS**



*Mushroom Duxelle*

*Brie de Nangis hails from Brie, just southwest of Paris, France. It is one of the milder, more buttery Bries.*



**Sancerre Domaine De La Croix 'St Laurent 10'**

**Feb 19. CANTALET**



*Cantalet is related to the British Farmhouse Cheddars and comes from Auvergne in south-central France. It is weighty, moist and creamy, with a lovely sweet, milky quality.*



**Willm Gewürtraminer '07**

**Feb 20. Presidents' Day**



**THE PHILLY CHEESESTEAK**

*Grafton Cheddar, Caramelized Onions, Short Rib*

*This ultra premium cheddar is aged 8 months in the cellars of Jasper Hill Farm in Vermont to achieve a robust, full flavor and smooth finish.*



**Chateau Billerond Bordeaux 'St. Emilion' 09**

**Feb 21. Mardi Gras**



**RONCAL**

*Chorizo, Piquillo Pepper*

*Roncal comes from the rich sheep's milk of the legendary Lacha and Aragonesa breeds of oveja sheep. These herds graze in the high Pyrénées and the Bardena areas of Navarra, the province that was the setting for Ernest Hemingway's "The Sun Also Rises." Roncal has nutty and piquant flavors with a firm, chewable texture.*



**Camins Del Priorat '2009'**

**Feb 22. PRIMA DONNA**



*Prima Donna is a relatively mild style of Dutch Gouda that is aged for one year. It has an ivory rind with a slight rose blush, a crystalline texture, and a sweet, nutty flavor with a caramel finish.*



**Dry Creek Zinfandel '08**

**Feb 23. TALEGGIO**



*Also called "The Italian Brie" is characteristically aromatic yet mild in flavor and features tangy, meaty notes with a fruity finish. The combination of the soft texture, pungent aroma, and buttery flavors has proven to be addictive especially when spread on fresh crusty bread.*



**Barbera D' Alba La Del Sarto '2008'**

**Feb 24. "FARMHOUSE CHEDDAR"**



*Quicke's Cheddar, Lardons, Hard Cider*

*Quicke's Cheddar is crafted by Mrs. Mary Quicke from the milk of 340 head of cattle on her farm in Devon, England. It is a traditional farmhouse cheddar; it is spicy and caramely with a hugely complex flavor profile and tight, crystalline texture.*



**Tennat Bouza '09 Uruguay**

**Feb 25. "CLASSIC SWISS"**



*Emmentaler, Gruyere, Kirsh*

*Emmentaler is a yellow, medium-hard cheese. It has a savory, but not very sharp, taste. It may sometime be referred to as Swiss Cheese.*



**Brouilly Beaujolais 09**

**Feb 26. FONTINA**



**Rosemary Roasted Potatoes**

*Fontina is an unpasteurized, full-fat cheese, matured in the grottos of the high Alpine Slopes. Its taste reflects its origins; fontina is earthy, mushroomy and woody.*



**Cotes du Rhone Blanc '09**

**Feb 27. COMTE**



**A la Grand-mère**

*Comte is made from the raw milk of red and white Montbeliarde cows in the Jura Mountains of France in Franche-Comte. It evokes the flavors of caramel, butterscotch, and spice.*



**Riesling HUGEL '09**

**Feb 28. PECORINO TARTUFO**



*Pecorino Tartufo is typical of the Umbrian region of Italy, combining sheep's milk with aromatic truffle shavings to make a unique and delicious cheese.*



**Barbera D' Alba La Del Sarto '08**

**Feb 29. Leap Day**



**MIDNIGHT MOON**

**Tomato Sec, Olives, Fennel Pollen**

*Midnight moon is situated where the giant redwoods kiss the Pacific Ocean in the rugged northernmost reaches of Humboldt County, California. Cypress Grove Creamery gets unique inspiration from the salt-etched voluminous fog that coolly rolls in nearly every day. Aged six months or more, this pale, ivory cheese is firm, dense and smooth with the slight graininess of a long aged cheese. Semi-firm, buttery, prominent nut & caramel notes.*



**Hugel Riesling '09**



**NOKID  
HUNGRY<sup>®</sup>**  
SHARE OUR STRENGTH

*Chef Terrance Brennan and the Artisanal Family is supporting the nation's leading organization devoted to fighting childhood hunger nationwide by donating 10% of February's fondue sales.*

## *FONDUE MONTH CHEESES*

*by the lb*

<b>APPENZELLER</b> .....	31.95
<b>CANTALET</b> .....	19.95
<b>BRIE DE NANGIS</b> .....	21.95
<b>CHIMAY À LA BIÈRE</b> .....	26.50
<b>BRILLAT SAVARIN</b> .....	19 each
<b>COMTE</b> .....	27.95
<b>COUPOLE</b> .....	16.95 each
<b>EMMENTALER</b> .....	31.50
<b>FONTINA</b> .....	21.95
<b>GRAFTON CHEDDAR</b> .....	27.50
<b>GARROTXA</b> .....	27.95
<b>GORGONZOLA</b> .....	26.50
<b>GRUYERE</b> .....	31.50
<b>MIDNIGHT MOON</b> .....	27.95
<b>MIMOLETTE</b> .....	31.95
<b>PECORINO TARTUFO</b> .....	36.00
<b>PIAVE</b> .....	24.00
<b>PRIMA DONNA</b> .....	24.50
<b>QUICKES CHEDDAR</b> .....	28.95
<b>RACLETTE</b> .....	27.95
<b>RONCAL</b> .....	25.95
<b>STILTON, TUXFORD &amp; TEBBUTT</b> .....	31.95
<b>TALEGGIO</b> .....	21.95
 <b>ARTISANAL BLEND FONDUE KIT</b> .....	 20.00

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For the Cheese Counter, please call  
212.532.4033

To make a reservation at the Bistrot, please call  
212.725.8585

[www.artisanalbistro.com](http://www.artisanalbistro.com)

**2 PARK AVENUE • NEW YORK CITY**