



Tastings on Hastings

Bordeaux with Sid Cross & les amis

Date: Tuesday Jun 29, 2010

Time: 7:00pm-9:30pm

Location: 843 East Hastings Street, Vancouver

Cost: \$100 per person *includes taxes and gratuity*

Join Vancouver's legendary food and wine connoisseur Sid Cross as he guides you through tasting some red Bordeaux wines. The evening will include a cheese tasting with Allison Spurrell. Sid is the sole Canadian membre d'honneur of the Académie du Vin de Bordeaux. The tasting will be followed by Coq au vin paired with more red Bordeaux, then finally dessert and Sauternes. Wines TBA.

Bastille Day - Vive la France

Date: Wednesday Jul 14, 2010

Time: 7:00pm-9:30pm

Location: 843 East Hastings Street, Vancouver

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

Make room in your schedule for this fantastic cheese tasting where you will explore some of the many regions from France. This tasting promises to highlight some of the best that France has to offer, and will include some classic cheese pairings with wines from the Alsace, Loire valley and Bordeaux. This event is always very popular, and sells out quickly.

Yodel Eh! - Swiss Tasting

Date: Tuesday Jul 27, 2010

Time: 7:00pm-9:30pm

Location: 843 East Hastings Street, Vancouver

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

Come and celebrate the Swiss national Holiday (Aug 01) with us. Join Allison Spurrell as she guides you through a tasting of Swiss cheeses paired with Canadian Wines. The tasting will be followed by a sit down dinner that includes Swiss raclette, fingerling potatoes, salad and dessert.

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.

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



DINNER

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 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

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

COLD

antipasto plate chef's selection of chilled, roasted fresh vegetables **sm 8 / lg 15**

arugula salad pecorino pepato, lemon vinaigrette **10**

butter lettuce salad radishes, agridoğçe vinaigrette **8**

simple side salad 5

SOUP

daily soup bowl **7 cup 4**

french onion soup 9.⁵⁰

MAC AND CHEESE

classic four cheese 9

portobello mushroom 12

'alpine' with double smoked bacon 12

SANDWICHES

croque monsieur toasted ham and cheese sandwich **11**

croque madame croque monsieur with sunny side egg **12**

grilled cheese apple wood smoked cheddar, brie, spicy havarti **8**

FONDUE & RACLETTE

fondue served with cornichons, silver onions, bread cubes **24 sm / 45 lg**
choice of:

- lucerne** cave aged emmenthal, gruyere, white mountain
- cheddar & beer** 2 yr old bc cheddar, gruyere, blanche de chambly

raclette served with cornichons, silver onions, potatoes **19**
choice of:

- quebec** *fritz kaiser - aged - noyan, qc*
- swiss**

FONDUE & RACLETTE EXTRAS

fingerling potatoes 5

pan fried kielbasa 5

bündnerfleisch air dried beef - alberta **5**

balsamic onions 1⁵⁰

extra cornichons or silver onions 1⁵⁰

SIDES

pommes frites mayonnaise **6** add gravy + **2.⁵⁰**

poutine frites, peppercorn gravy, cheese curds **10**

simple side salad 5

daily soup bowl **7 cup 4**