



## 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](http://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 2<sup>50</sup>**  
butter - domestic 1 / french 3 / goat 1<sup>50</sup>

### au petit chavignol

843 east hastings st. vancouver, bc canada  
t (604) 255-4218 [www.aupetitchavignol.com](http://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, agridolçe vinaigrette **8**

**simple side salad 5**

## SOUP

**daily soup** bowl **7** cup **4**

**french onion soup 9.<sup>50</sup>**

## MAC AND CHEESE

**classic four cheese 9**

**portobello mushroom 12**

**'alpine' with double smoked bacon 12**

## SANDWICHES

**\* AVAILABLE UNTIL 4PM**

**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**

**\* roast beef** gorgonzola butter, onion jam, tomato, horseradish mayo **9**

**\* spicy cajun chicken** double cream brie, avocado **10**

**\* reuben** mike vitow's corned beef, emmenthal, russian dressing, sauerkraut, rye bread **11**

## 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**

## FROMAGER'S LUNCH

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

*substitutions politely declined*

## FONDUE & RACLETTE EXTRAS

**fingerling potatoes 5**

**pan fried kielbasa 5**

**bündnerfleisch** air dried beef - alberta **5**

**balsamic onions 1<sup>50</sup>**

**extra cornichons or silver onions 1<sup>50</sup>**

## SIDES

**pommes frites** mayonnaise **6** add gravy + **2.<sup>50</sup>**

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

**simple side salad 5**

**daily soup** bowl **7** cup **4**