

# French Roast

## STINKY CHEESE FEBRUARY 3 – 12 2010

### Appetizers

SMOKED TOMATO SOUP 6.00  
With parmesan wafers

WARM LEEK and BUCHERON CHEESE 8.50

MELTED RACLETTE CHEESE AND GARNISH 7.50

TARTIFLETTE AVEC REBLOCHON 8.50

### Entree courses

CHICKEN CORDON BLEU 16.75

GRILLED SIRLOIN STEAK & FRIES  
SERVED WITH PEPPERED ROQUEFORT SAUCE 19.50

MELTED RACLETTE CHEESE WITH SPECK, SAUCISSON  
CORNICHONS & HERB POTATOES 17.50

### Fromage

ALSATIAN MUNSTER  
GRAYSON  
STINKY BISHOP  
PETIT LIVAROT

### Desert

POACHED PEAR WITH GORGANZOLA

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### Sparkling Wines:

*Blanc de Blancs, Jean-Louis Denois, Languedoc, N.V.* 11/44.  
*Cremant D'Alsace, "Calixte" Brut Rosé, Alsace, N.V.* 11/44.  
*Piper-Heidsieck, Champagne, France, N.V. (half bottle-375ml)* 16/40.

### White wines by the glass:

*Pinot Grigio, Danzante, Venezie, Italy 2008* 8.  
*Bourgogne Chardonnay, "Maximum," Labouré Roi, France 2006* 9.  
*Gentil, "Alsace," Kuentz-Bas, Alsace 2007* 9.  
*Sauvignon Blanc, Matua Valley, Marlborough, NZ 2008* 10.  
*Chardonnay, Jekel Vineyard, Monterey County, California 2007* 10.  
*Sancerre, Domaine Durande, Loire Valley, France, 2007* 12.

### Rosé wines by the glass:

*Rosé Laurent Miquel, Vin de Pays d'Oc 2008* 8.

### Red wines by the glass:

*Côtes-du-Rhône, Pierre Amadieu, France 2007* 9.  
*Merlot, Sonoma Vineyards, Sonoma County 2005* 9.  
*Rioja, Tempranillo, Sierra Cantabria, Spain 2007* 9.  
*Malbec, Gascón, Mendoza, Argentina 2008* 10.  
*Pinot Noir, Les Genévrières, Frederic Esmonin, Burgundy 2007* 11.  
*Cabernet Sauvignon, Bonterra, Mendocino, California 2007* 12.

### Wine Specials:

*DKNY Chandon, 20-Year Cuvée* 10/50.  
*Viognier "Nord Sod," Laurent Miquel, Vin de Pays d'Oc 2008* 9.  
*Cabernet Sauvignon, Relativity Vineyards, Sonoma County 2006* 13

### Cocktail Special:

*Hot Apple Pie* 11.  
*(Rum, Apple Schnapps, Apple Cider, Cinnamon, Nutmeg)*