

~ The French Cellar ~

*Carte des Prix
for*

Corporate Events & Private Parties

*\$125 per person 16 - 24
\$150 per person 25 - 32*

Including

- ☞ "Bienvenu" Champagne to welcome your guests*
- ☞ "Carte des Vins" program of wines for each guest*
- ☞ Choice of six mid-range or four high-end Regional wines to be presented either continually or with breaks to accommodate presentations*
- ☞ C'eau Evian liter bottles*
- ☞ Appropriate stemware, plates & napkins*



*Available evenings are Friday and Saturday 7 PM to 10 PM
Sunday late afternoons 5 to 8 PM, or by special arrangement.*

A selection of cheeses, pâté, baguettes and fruit may be arranged at additional cost to compliment the wines. An estimate based on the number of guests provided upon request. Please refer to our Carte des Fromages for selection and prices. Baguettes and fruit provided at cost. You are also welcome to make arrangements with a caterer of your choice to enhance the above, or to create a special buffet or dinner theme for the occasion.

We request 50% of the invoice paid at the time of agreed arrangement by check, with the remaining balance due by check, on the date of the event. Cancellations must be made 48 hours in advance to receive back the deposit.

Thank you for your understanding.

Sallie & Jay

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Carte des Fromages *Recommendations*



<i>*Brie Double Crème</i>	\$12.00	(cow-double crème)
<i>Brillat-Savarin</i>	\$36.00	(cow-triple crème)
<i>Délice de Pommard</i>	\$22.50	(goat with mustard seeds)
<i>Montbriac</i>	\$36.00	(cow-bleu crème)
<i>*Pavé d'Affinois</i>	\$18.00	(cow-double crème)
<i>P'tit Basque</i>	\$40.00	(sheep)
<i>Pie d'Anglois</i>	\$24.00	(cow-crème)
<i>Pyramid Valençay</i>	\$20.00	(goat with volcanic ash)
<i>*Saint-André</i>	\$18.00	(cow-triple crème)

Pâtés

Truffle Mousse Pâté \$65.00
Creamy chicken livers, truffles and cépes marinated in Sherry

Mousse de Canard au Porto \$65.00
A silky mousse of fresh duck livers marinated in Port wine



Please note:

**By the Round pricing available upon request.*

All prices subject to change due to euro fluctuation.

Any retail supplements (if not available from the importer) will be at cost plus 10%.

The French Cellar is not responsible for the condition of cheeses received, and holds the importer(s) responsible for any/all exchanges and/or credits back to the store and client.