

# The French Cellar

32 East Main Street in Los Gatos

## A Private Parties & Events Venue

**Create your own wine tasting event** in a unique, small and intimate setting with lots of atmosphere and loads of French charm, for a minimum of 12 to 32 persons.

**We can customize your party or business event by creating a special wine tasting menu** to fit your budget and your evening. Whether you wish to greet your guests with a “Bienvenu” Champagne, or go straight to a “Carte des Vins” tasting menu, we can suggest how to present a “Tour de France”, with a sample of your favorite regional wines, or a tasting from one favorite region, such as Burgundy, Bordeaux, and even Champagne!

We suggest for your “Carte des Vins” program of wines, a selection of six mid-range or four high-end Regional wines to be presented either continually or with breaks, to accommodate presentations, special announcements or acknowledgments. The combinations of wines and varietals for a successful tasting are endless. We are happy to assist you in your selection.

**TFC will provide a printed program of wines for each guest. TFC will include Evian liter bottles and appropriate stemware, plates & napkins, unless provided by the client for customizing a celebratory event.**

**TFC can arrange a selection of cheeses, baguettes and fruit for an additional cost to compliment the wines selected, for 12 to 16 people.**

**You are welcome to make arrangements with your own caterer**, to enhance the above or in its place. We recommend our caterer Steve Angelo at **Purple Onion** in our building at the corner of College and East Main, to cater wine-appropriate hors d’oeuvres or finger food for groups larger than 16 persons.

We prefer payment by check with 50% of the invoice paid at the time of the agreed arrangement, with the remaining due on the day of the event. Cancellations must be made 1 week in advance to receive back the deposit. Thank you for your understanding.

The French Cellar is available Friday and Saturday evenings 7 PM to 10 PM, and Sunday late afternoons from 5 PM to 8 PM, or by special arrangement.

**Please call us for a proposal customized to your event. We are here to make your event memorable and enjoyable, and to share our knowledge of the great wine finds of France!**



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## Fromages Recommendations

### To Brie or Not To Brie

anonymous

**Brie Florette Chèvre** . . . . .  
goat double crème Rhône-Alps

**Brie Fromager d’Affinois** . . . . .  
.cow double crème Sud-Rhône

**Brie Fromager des Clarines** . . . . . COW  
double crème Franche Comté

**Brie de Nangis** . . . . . COW  
double crème Île-de-France

**Brillat-Savarin** . . . . .  
cow triple crème Normandie

**Bucherondin** . . . . . goat firm  
pâte Midi-Pyrénées d’Ariège

**Camembert Fermier** . . . . .  
cow double crème Normandie

**Epoisses** . . . . .  
cow AOC artisanal Bourgogne  
Napoléon’s favorite with Chambertin, pairs with Pouilly-Fuissé,  
Sauternes, Marc.  
Strong-smelling, yet smooth tasting with salt, sweet and milky  
flavors in a pâte form.

**Mimolette** . . . . .

.cow Boule de Lille Normandie

Dry, hard with cheddar undertones, the #1 cheese pairing in France for Champagne

**Montbriac** . . . . . cow

mild crème bleu Auvergne

**Morbier**. . . . .cow

AOC artisanal Franche-Comté

**Pont l’Eveque** . . . . .cow AOC

artisanal Haut-Basse Normandie

**P’tit Basque** . . . . . sheep

hard, dry Aquitaine-Pyrénées

Package pricing for a cheese buffet is available upon request.

All prices are subject to change due to the Euro and market fluctuation.