

KIKI'S TOP 20 FRENCH CHEESES

Experience some of the most unique cheeses from France.

Choose any three cheeses for \$12.00. Individual pieces are \$4.50.

Served with candied walnuts, grapes and baguette. Servings are 1 ounce each.

COW'S MILK

#1-PONT L'EVEQUE: Normandy. Delicate bouquet with a creamy and full-bodied flavor. Great with red Burgundies, Pomerol and Saint Emilion.

#2-CAMEMBERT LE CHATELAIN: Normandy. Napoleon's favorite! An aging process of 21 days is legally required. Try a good Bordeaux and it will demand your full attention.

#3-TOMME DE SAVOIE: Rhone-Alpe. Skimmed cow's milk makes this classic cheese low in fat content. The cheese has a slightly different character depending on whether the cows are fed on winter hay or summer grass. Kiki recommends a medium body red wine but you can also try a Riesling.

#4-MUNSTER: Alsace. Maturation usually takes place outside and then is transferred in caves for 2 to 3 months. Strong & powerful aroma with a tangy, robust flavor. Great match with beer, Gewurstraminer, or a Cotes du Rhone.

#5-COMTE DU FORT DE SAINT ANTOINE: Jura. The daily production of 30 cows is needed for this one cheese weighing approximately 80 pounds. Comte has a complex nutty and caramelized flavor. Perfect with white wines such as Sancerre and light reds.

#6-LIVAROT: Normandy. Perhaps we should start by saying that Livarot is a strong smelling cheese. This is one of the greatest among cheese lovers. The full spicy flavour gives the cheese a strong personality. Try a glass of port or a white wine from Alsace.

#7-BRIE DE MEAUX: Ile de France. "The King of cheese" deemed by kings and emperors, it is the finest brie of all. It has the sweetness one would expect from a top world's cheese and delivers a very soft combination of hazelnut and fruit aromas. "Formidable" with Champagne, a red Bordeaux or a red Burgundy.

#8-SAINT AGUR: Auvergne. Since this double crème bleu's debut 16 years ago, Saint Agur has become the French's favorite. Saint Agur is a mild creamy, delicious blue that all blue cheese lovers should try. Great with a red Burgundy.

#9-BLEU D'Auvergne: Auvergne. Although mostly sheep are being raised in this region, producers use raw cow's milk, which gives it a creamier taste than Roquefort made with ewe's milk. The taste is spicy with flavors of grasses and wild flowers. Perfect match when paired with a port, or a Cotes du Rhone

#10-MORBIER: Franche-Comte. Originally made for the consumption of Comte Cheese makers, Morbier is made using raw cow's milk. Morning milk and evening milk are separated by a thin layer of ash. Try with a fruity white wine and a Bordeaux red wine from Saint Emilion.

#11-FROMAGE D'AFFINOIS: Soft-ripened, luscious and creamy. Saint Andre is milder and less bitter than brie. Though it's only a double cream, it is one of the creamiest cheese you'll ever taste. Try a Brouilly or a red wine from Burgundy .

#12-SAINT ANDRE: This soft ripened triple cream is an amazingly rich and creamy cheese that is made from fresh cow's milk and enriched with pure cream. Try with a Gamay from Beaujolais.

#13-MIMOLETTE: Flanders. The bright, deep tangerine color of the cheese is due to the natural dye, annatto. This semi-firm classic offers a smooth nutty flavor and a semi-firm texture. Excellent with a Bordeaux from Saint-Emilion or Pomerol.

#14-EPOISSES: Classic washed rind robust and creamy selection. Age increases this cheese's character. Epoisses is a strong smelling cheese to be paired with an intense dark red or a glass of Port.

GOAT'S MILK

#15-PICO: Perigord. Only the highest quality goat's milk from the Ardeche & Drome regions creates this cheese. Dense in texture and soft ripened mold, it has the quintessential aroma, flavor and texture of a goat cheese. Kiki suggests a white Burgundy such as a Chablis.

#16-VALENCAY: Loire. Covered with salted charcoal ash, Valencay retains its nutty flavor. This moist and firm classic is excellent when paired with a Sauvignon blanc from the Loire Valley.

#17-CHABRIQUETTE: Loire. Truly one of the most exquisite chevres, becoming rich and creamy towards the center with slight age. Excellent with any fruity whites and red Burgundy.

SHEEP'S MILK

#18-ROQUEFORT SOCIETE: Auvergne. Charlemagne's favorite cheese. The personality comes from the ewe's milk, the processing of the curd, the "penicillium roqueforti" and finally the maturation in natural caves. Complex taste, creamy and soft. Try a dessert wine or a glass of Port.

#19-PETIT BASQUE: Pyrennees. Firm pâte, semi-hard with a rustic flavor with hints of nuts. Pair with a dark dense wine like a great Saint Julien or Saint Estephe from Bordeaux.

#20-BERGER DE ROCASTIN: This unique soft ripened sheep's milk cheese features a velvety edible rind and a rich, creamy paste. Paired beautifully with a full bodied rich red.

KIKI'S WINE FLIGHT MENU

Explore, contrast and compare. Try a taste of any 4 different wines for \$15.00

VINS BLANCS

Snoqualmie, Sauvignon Blanc '06, Columbia Valley

Pouilly-Fume, Sauvignon Blanc '05, Loire

Sancerre, Ch de Sancerre, Sauvignon Blanc '05, Loire

Muscadet, Domaine de la Fruitiere, '06, Loire

Pinot Blanc, Gustav Lorentz '06, Alsace

Riesling, Dom. Bernhard '05, Alsace

Chateau Montaud, Rose '06, Cotes de Provence

Domaine du P. d'Amilhac, Chardonnay '05, Pays d'Oc

Macon-Villages, Chardonnay '06, Bourgogne

Pouilly Fuisse, Chardonnay '06, Bourgogne

Mumm Napa, Brut Sparking, N/V, California

Sainte-Croix-du-Mont, Chateau Bel Air '02, Bordeaux

VINS ROUGES

Montes Merlot '06, Chile

Canyon Oaks '05 Cabernet Sauvignon, California

Moulin d'Issan '05, Cab. Sauvignon, Bordeaux Superieur

Chateau Fonreud '03, Cab. Sauvignon, Llistrac-Medoc

Bouchard Aine et Fils '05, Pinot Noir, Bourgogne

Santenay Louis Latour 03, Pinot Noir, Bourgogne

Van Duzer Pinot Noir '06, Willamette Valley

La Chasse du Pape, '05, Cotes du Rhone

Gigondas, Chapelle-St-Arnoux '04, Cotes du Rhone

Brouilly, Domaine de Monpsey, Gamay, 04 Beaujolais

PORTS & SHERRIES

OSBOURNE RUBY
8.50
SANDEMAN TAWNY
8.50
SANDEMAN FOUNDERS RESERVE
8.50
CHURCHILL'S TAWNY 10 YEARS OLD
9.50
SANDEMAN 20 YEARS OLD TAWNY
11.50
FONSECA 20 YEARS OLD TAWNY
12.00
COCKBURNS 20 YEARS OLD TAWNY
13.00
GOULD CAMPBELL 1997 VINTAGE
13.50

GOULD CAMPBELL 1985 VINTAGE
15.00
GOULD CAMPBELL 1980 VINTAGE
17.50
ROZES 1994 VINTAGE
11.00
ROZES, RESERVE (WHITE PORT)
8.50
DRY SACK
8.00
TIO PEPE
8.00
HARVEY'S BRISTOL CREAM
8.00

*"How can anyone be expected to govern a country with 500 cheeses?"
- General Charles De Gaulle -*