

GIFTS
CATERING
RECIPES
HOSTING
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FRANCE 44
HOLIDAY GUIDE

F44

GIFT BOXES



CHEESE & WINE DELUXE

STARTING AT \$110

MORE GIFTS ONLINE



CELEBRATION BOX

STARTING AT \$110



MIDWEST BOX

STARTING AT \$95



GIFT A CLASS + GIFT CARDS



BLIND WINE TASTING KIT

STARTING AT \$60



LOCAL BEER BOX

STARTING AT \$40

NEW!

CHEESE OF THE MONTH

Looking for a unique and thoughtful gift? Each month our mongers source unique and delicious cheeses for our club members. In each box you will receive three pieces of cheese; the styles will vary from month to month according to a new theme.



WINE OF THE MONTH

Each month our wine staff tries hundreds of different wines from our vendor partners, and we choose to bring in only the finest for the shop. We take those selections one step further and pick wines to highlight each month in this box.

The wines will change monthly and follow a theme: a varietal spotlight, a region, a holiday, or a single producer. Each box contains tasting notes and pairings, and a little introduction to each of the wines.



HOLIDAY WINES



1. **THE COUNSELOR CABERNET SAUVIGNON 2021** \$29.99
Fruity, silky, tannic • PAIR WITH: steak, sharp cheddar
2. **CLOS DE LA ROILETTE BEAUJOLAIS FLEURIE 2022** \$27.99
Aromatic, succulent, perfumed • PAIR WITH: roasted turkey, gouda
3. **SELVAPIANA CHIANTI RUFINA 2021** \$19.99
Floral, balanced, powerful • PAIR WITH: pizza, pasta, pecorino
4. **I TRE SANTI PROSECCO** \$16.99
Creamy, crisp, green fruit • PAIR WITH: prosciutto, brie
5. **VOIRIN-JUMEL TRADITION BRUT** \$44.99
Rich, classy, lively • PAIR WITH: shellfish, chevre
6. **ADELSHEIM WILLAMETTE VALLEY PINOT NOIR 2021** \$44.99
Sleek, red fruit, coffee • PAIR WITH: duck, gruyere

HOLIDAY CHEESES

Brabander Reserve

TANGY, CRUNCHY, SWEET



Holiday Cheer

BOOZY, FESTIVE, FUN



Comté Sagesse

NUTTY, ELEGANT,
RICH



Stilton

FUDGEY,
EARTHY,
BUTTERY

Rush Creek

WOODY, CUSTARDY,
SHOWSTOPPER



Truffle Brie

DECADENT, GOOEY, LUXE

MAPLE OLD FASHIONED

3/4oz Runamok WhistlePig Bourbon Barrel Aged Maple Syrup

3 large dashes of Angostura Bitters

3oz Four Roses Small Batch Bourbon

Stir in shaker & strain into a lowball over an ice shard.



F44 POINSETTIA

1oz Tattersall Cranberry Liqueur

5oz Kraemer Blanc de Blanc Brut

Sugared cranberries, a sprig of rosemary, or thyme to garnish

Pour 1oz cranberry liqueur into a flute and top with 5oz Kraemer Blanc de Blanc Brut. Garnish with sugared cranberries and a sprig of rosemary or thyme.





BAKED CAMEMBERT

This cold weather favorite is bound to impress with its simplicity.

- 1 Camembert Fermier or Saint Jacques
- 1 tbsp Ames Farm honey
- 5 sprigs of wintry herbs (rosemary, sage, marjoram, thyme, or savory)
- 2 tbsp sliced almonds

Cut a round of parchment paper about an inch larger than the diameter of the cheese. Wet the paper and place the cheese in the center of it. Return it to its wooden box. (Be sure to remove any stickers from the bottom of the box.)

Make a few crisscross cuts into the cheese and place the herbs inside. Drizzle with honey and top with the sliced almonds.

Bake the cheese in its parchment-lined box at 375° for 10 to 15 minutes, until the honey begins to caramelize and the almonds toast. Serve immediately with crusty bread and a few wedges of apples or pears for dipping.



Try with **I TRE SANTI PROSECCO**
or **VOIRIN-JUMEL TRADITION BRUT**



SEARED DUCK BREAST WITH APFELROTKOHL

A simple yet elegant entrée of duck with apples and cabbage stewed with warming spices.

1 full duck breast or 2 single breasts
1 red cabbage, *cored + sliced thin*
2 tart apples, *peeled, cored, + diced*
1 red onion, sliced thin
2 cups full bodied red wine
1 cup orange or apple juice

1 bay leaf
Warm Spices (*allspice, nutmeg, clove*)
1 tablespoon sugar
1 tablespoons apple cider vinegar
2 tablespoons schmaltz or butter
1 teaspoon salt

Pat the duck breasts dry. Score the skin diagonally in a cross-hatch. Season with salt and leave the duck to temper while you prepare the Apfelrotkohl.

Melt schmaltz/butter in a pot over medium heat with the onion and apple. Sauté for 5 minutes. Add the cabbage and vinegar and cook for an additional 5 minutes. Add the wine, orange juice, allspice, cloves, bay leaf, salt, pepper, and sugar. Bring to a boil, then reduce the heat to medium-low and partially cover with a lid. Stew for about 20 to 30 minutes, stirring often, until the cabbage is tender and yielding but not soggy.

Place the duck skin side down in a cold pan over medium-high heat. Press for a few minutes, allowing the skin to render and crisp. Let the duck cook 3/4 of the way through on the skin side, 5 to 10 minutes. When the skin is brown and crispy, flip the breast onto the meat side and cook for another 2 or 3 minutes. Stand the breasts up on their fattest end and sides for a minute.

Pull the duck when it registers between 115° to 130° with the expectation that it will cook 10° more as it rests for a final temperature between 125° and 140° depending on your preference.

Slice the breast on a bias into thick, generous slices and serve on a warm plate alongside the Apfelrotkohl. Enjoy!



Try with **ADELSHEIM PINOT NOIR**
or **CLOS DE LA ROILETTE FLEURIE**

WHO IS COMING OVER FOR THE HOLIDAYS?**FRIENDS**

what type of celebration?

CASUAL

vibe?

LOUNGING**DANCING****FUNKY +
INTRIGUING**Pét Nats
Sour + Wild Ales
Spanish Sweet
Vermouth**BATCHED
COCKTAIL**Mulled Wine
Sangria
Old Fashioned**FORMAL**

who's cooking?

POTLUCK**I'M MAKING
A CLASSIC
HOLIDAY FEAST!****HOLIDAY
CHEER**Champagne
Dark Rum
Brandy**FAMILY**

we talking politics?

YES**NO**what are we
making?**GOING
VEGETARIAN****LOTS OF
MEAT****HAM BEEF****LIGHT + FRUITY**Hard Cider
Chillable Reds
Sparkling Cocktails**RICH + WARMING**Full Bodied Reds
Whiskey
Stouts + PortersYOU MIGHT
WANT TO SKIP
THIS CHART +
HEAD TO THE
THC SELTZERS

UPLANDS CHEESE



Uplands Cheese Co. in Dodgeville, WI, produces only two cheeses: **Pleasant Ridge Reserve** in the summer and **Rush Creek Reserve** in the autumn. Pleasant Ridge is a roasty-toasty Alpine cheese that has garnered more awards than any other cheese in the US. Since the shop opened fifteen years ago, it has been a staple in our case. Today, we continue to carefully hand-select batches of Pleasant Ridge to sell. Anticipation for Rush Creek Reserve builds all summer until, at last, with a festive air, it arrives in October. Made from autumn, hay-fed milk and wrapped in spruce bark, this soft cheese boasts an indulgent, rich texture, similar to custard or pudding. It also has a woodiness of sage and rosemary from the spruce.

UTEPILS BREWING

Nestled on the banks of Bassett Creek between the Harrison and Bryn Mawr neighborhoods of Minneapolis, Utepils Brewing uses artesian spring water from historic wells in Minneapolis, making them the premier European-inspired, yet locally made Twin Cities brewery. Using tried and true brewing practices paired with the latest technology, they've proved that classic old school, European-style beers can thrive in a beer world dominated by hoppy IPAs. From Czech-style pilsners to their award-winning Hefeweizen, Utepils offers unique styles of beers, inspired by the rich history of brewing in Europe. For the Holidays, look for the early November releases of **Loonar Eclipse**, their Czech-style Dark Lager and the outstanding **Weekender Variety 12pk**, which includes the **Alt 1848 Ale**, **Minnator Doppelbock**, **Italian Pilsner** & the **Broomstacker Amber Lager**.





EVENTS



PRIVATE EVENTS: Our stunning venue is the perfect choice for your private events! We provide guided tastings, family-style meals, and cocktail-style gatherings to accommodate any occasion.



CORPORATE EVENTS + SPACE RENTAL: Bring your team offsite for an unforgettable experience. From morning conference meetings to afternoon happy hours or client appreciation events, our team is here to cater to your team's needs and goals.

CLASSES

We offer a variety of food and beverage classes, from introductory tastings to in-depth explorations of wine, beer, spirits, meat, and of course, cheese.



WINE 101



PASTA MAKING



WINES OF FRANCE



To Our France 44 Community,

Our mission at France 44 is to help people form and enhance connections through great food and beverages. To us, any bottle can serve as an invitation to share with others and a cheeseboard makes for a beautiful centerpiece at any gathering.

The past few years have posed a multitude of challenges to the hospitality industry, many of which persist to this day. We count ourselves incredibly fortunate to have persevered; not only retaining but growing our amazing staff and being able to reinvest in our enterprise. We've added a new event space, grown our education program, and explored exciting new directions in our kitchen. As we eagerly anticipate the start of 2024, we stand stronger and more energized than ever.

We are grateful to all our customers for their unwavering support and look forward to creating even more memories together in the years to come. We wish you a very happy holiday season and can't wait to share another amazing year together!

Thank you!

Rick Anderson, 3rd Generation Owner-Operator

FRANCE 44

WINES & SPIRITS | CHEESE | BUTCHER | DELI

VISIT US ONLINE

FRANCE44.COM

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