
2026 FRANCE 44
HOLIDAY GUIDE

Gift Boxes

Blind Wine Tasting Kit
Midwest Box
Cheese & Wine Deluxe
Tinned Fish Sampler

...and more!





Accessories

Glassware
Barware
Gourmet Garnishes
Cocktail Smokers

...and more in the Liquor Store!

Wine & Cheese of the Month Clubs

Explorer Club
Classic Club
Naturally Inclined Club
Cheese Club

...subscribe online!



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Holiday Cheeseboard

Full of Holiday Exclusives, Including:

Rush Creek Reserve
Comté Sagesse
Brabander Reserve
Colston Bassett Stilton
Seasonal Accoutrements & Garnishes

Available Nov & Dec



Holiday Menus



Thanksgiving Menu

Ferndale Market Turkeys
Classic Side Dishes
Cheese & Charcuterie
House-Baked Pies... and more!

Pre-Order by 11/20



Holiday Menu

Foie Gras Torchon
Lasagna
Prime Rib Roast
Egg Nog Cake
Cardamom Braid

Pre-Order by 12/17



Additional Seasonal Offerings

Rush Creek Reserve
Black Truffles
Caviar
Latkes
... and more!

BROWSE OUR MENUS!

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Entertaining with Cheese



Baked Brie

Small format brie covered with house cranberry chutney and wrapped in puff pastry. Bake at home for a decadent, warm appetizer.



Fondue Kits

A blend of shredded Gruyère, Emmental, and Appenzeller. Enjoy with baguette and cornichons for a perfect winter activity.



Raclette

Sliced Raclette cheese ready for your dinner parties! Melt each slice in a cast iron skillet and spread over potatoes and Speck.



Impromptu Board

A beautiful, approachable cheeseboard perfect for groups of 4-6. Available in as little as 2 hours for your last-minute hosting needs.

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Fondue

a holiday favorite from the Cheesemongers



Fondue

Fondue is best with a blend of Alpine-style cheeses that melt beautifully by design. Think Gruyère, Emmental, Appenzeller or get experimental with some suggestions from the Cheesemongers!

(Recipe serves 4-6)

Mix **1 lb shredded cheese** with **1 tbsp flour.** Rub the interior of your fondue pot with a **garlic clove**. Heat **8 oz white wine** in your pot. One handful at a time, add your shredded cheese mixture and stir until incorporated. Add a splash of **Kirsch** and stir until smooth and bubbling. Serve immediately with crusty bread, Speck, cornichons, roasted brussels sprouts and broccoli, potatoes, and fresh apples!

How to Choose Your Wine:

An acidic white wine is a great option for any melty cheese. Think dry Riesling, crisp Grüner, and any other cold-climate white wines. Use it in your fondue, then pour yourself a glass!

What else to do with your Kirsch: Kirsch is a versatile cocktail modifier than loves to be paired with gin. Sub out half the gin in for Kirsch in a Gin Fizz or use it in place of Luxardo Maraschino in a Martinez!

Choosing Holiday Wine



You walk around the store and grab the same thing you got last year, or the label you recognize from your in-law's fridge, or something else entirely that calls to you just because. Pinot Noir, Cabernet Sauvignon, and Chardonnay sit on most of America's Thanksgiving tables. While these grapes often make lovely, delicious wines, there is much, much more to explore. This begs the question: how do you explore? Buying a bottle of wine is like taking a leap of faith. To lessen the leap, ask a wine team member for recommendations; we love to help people find their new favorites!

If you like **Sauvignon Blanc** *try:*

- **Grüner Veltliner** - Bright and fresh, complete with its signature white peppery savory herbaceousness
- **Albariño** - Tropical and aromatic with a salty ocean spray-esque core all the way through

If you like **Chardonnay** *try:*

- **Pinot Blanc** - This mutant of Pinot Noir has the creaminess of Chardonnay but shines with bright acid, soft peat, and apple notes
- **Muscadet** - Perhaps the ultimate seafood wine; look for sur lie on the label to indicate more texture and depth

If you like **Cabernet Sauvignon** *try:*

- **Syrah** - Softer and more approachable, with luscious dark fruit and black pepper underlining things
- **Tempranillo** - A more aromatic and red-berry option, it still offers weight and texture in abundance

If you like **Pinot Noir** *try:*

- **Gamay** - A true chameleon, some quaffable and fruit-driven, some complex and structured; there's something here for everyone
- **Cabernet Franc** - Captivating and perfumed, without being overbearing, and its ever-present distinct green bell-peppery freshness

Gift a Class

The ultimate gift for every food & wine lover: redeemable for any cooking, wine, cheese, or spirits class in our catalog!









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Holiday Party Offerings



Caviar + Champagne Pairings

Wine Tasting Stations



Family-Style Dinners

Grazing Tables



Hands-On Cooking Classes



Inquire online to book for December, January, and beyond!

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Cocktails to Entertain

Black Manhattan



The Black Manhattan is one of the most versatile cocktails for winter, especially when hosting, as it can be easily batched. Rye whiskey is the default, but you're welcome to use bourbon. For your Amaro, we recommend something with rich body and deep flavors, such as Amaro Averna (pomegranate and orange peel), Braulio (cacao and spearmint), or Sfumato (smoked rhubarb). This batched recipe serves 8-10.

2 cups **Whiskey**
1 cup **Amaro**
16 Dashes **Angostura Bitters**
1 **Maraschino Cherry** per glass
Orange Peel

Add whiskey, amaro, and bitters to a pitcher with ice. Stir for 30-45 seconds. Strain into chilled coupe or martini glasses. Express the orange peel over each glass and garnish each with a cherry.



Poire Royale

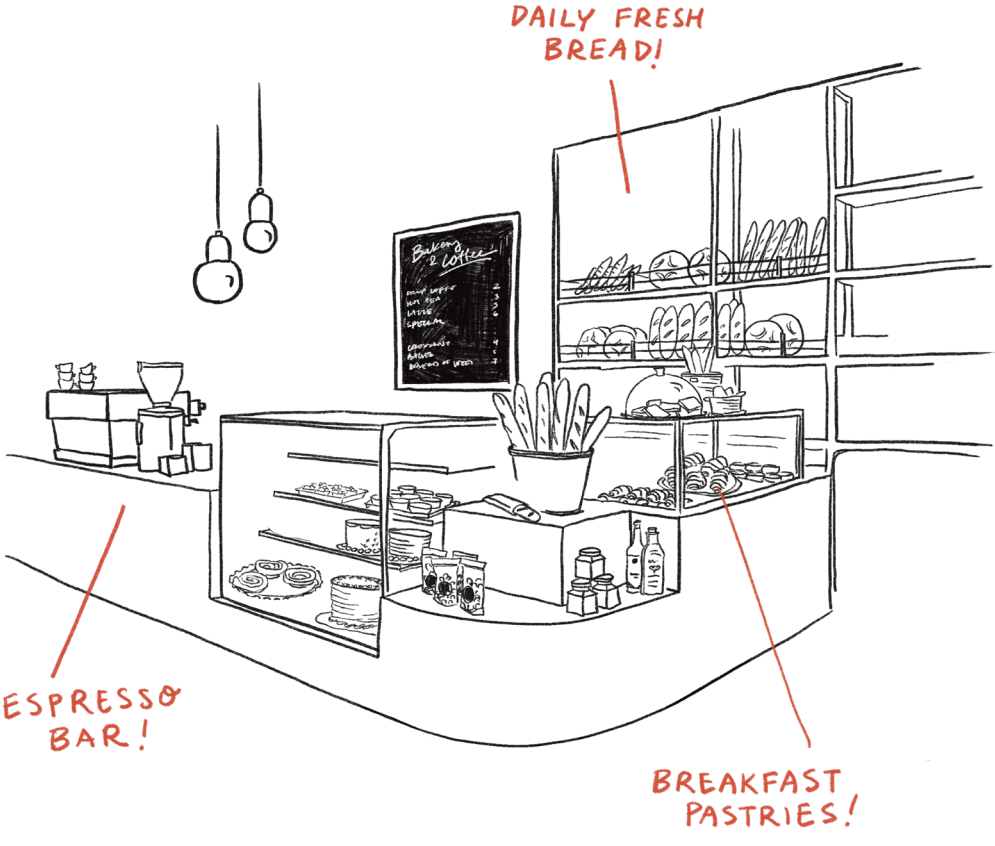
The Kir Royale has a beautiful history dating back to French resistance fighter and Catholic priest Félix Kir in WWII. The Germans confiscated most of the region's prized Burgundy during the occupation, so he created a simple substitute by mixing the dry white wine Aligoté and créme de cassis (blackcurrant liqueur) and they named it Kir in his honor. After the war, to celebrate, they continued to make their beloved Kirs, but this time with Champagne–thus naming it Kir Royale. For our winter version, we've swapped the fruit element for Noces Royales, a French pear liqueur with a cognac base. The cocktail is bright and fruity, with a lighter viscosity thanks to the addition of the bubbles and lemon.

½ oz **Noces Royales Pear Liqueur**
4 oz **Sparkling Wine**
Lemon Twist

Pour the Noces Royales into a wine glass or champagne flute. Add sparkling wine into the glass. Drop in a lemon peel twist and watch it fizz!

Bakery & Espresso Bar

Coming to France 44 Winter 2027!



New & Improved Layout at France 44 Cheese Shop & France 44 Wines & Spirits, including:

Espresso & Bakery Counter
Expanded Bread & Pastry Offerings
Early Morning Hours
Expanded Accessories & Homeware

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NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
15	16	CLASS Bubbles for the Holidays 17	CLASS Cheeses for the Holidays 18	CLASS Wines of Beaujolais 19	THANKSGIVING ORDERS DUE 20	21
22	Shops open at 9 Rush Creek Pickup 23	Shops open at 9 24	Shops open at 9 25	CLOSED 26	Cheese Shop **CLOSED** Liquor Shop **OPEN:10-8** 27	28
HANUKKAH ORDERS DUE 29	30					

DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	CLASS Wines of the Pacific Northwest 3	4	5
6	7	8	9	Rush Creek Pickup 10	11	
13	14	CLASS Bubbles for the Holidays 15	CLASS Cheese for the Holidays 16	HOLIDAY ORDERS DUE 17	18	19
20	Shops open at 9 21	Shops open at 9 22	Shops open at 9 23	Cheese Shop **OPEN: 9-4** Liquor Shop **OPEN: 9-5** 24	CLOSED 25	Cheese Shop **CLOSED** Liquor Shop **OPEN: 10-8** 26
27	28	19	30	Cheese Shop **OPEN: 10-7** Liquor Shop **OPEN: 10-8** 31	CLOSED 1	