

## CHEESE SELECTIONS

\$4 per ½ ounce taste

### **Delice de Bourgogne**

Burgundy, France; Cow

Silky, soft-ripened triple crème, distinct lemon zest, earthy finish.

### **Camembert, Le Chatelain**

Normandy, France; Cow

Smooth, soft-ripened triple crème, subtle earthy aromas, elegant mushroom flavor.

### **Robiola due Latti**

Piedmont, Italy; Cow and Sheep

Creamy washed-rind cheese with depth and meatiness.

### **Purple Haze Chevre, Cypress Grove**

Arcata, California; Goat

Tangy, creamy fresh goat cheese with lavender and Herbs de Provence. Beautiful acidity tempered by an herbaceous finish.

### **Detroit St. Brick, Zingerman's**

Creamery Ann Arbor, Michigan; Goat

Full zest flavor! Fresh chevre with a bloomy rind enhanced with peppercorns. Clean and creamy.

### **Pont L'Eveque A.O.C.**

Normandy, France; Cow

The texture is soft and supple while the flavor is full and earthy. This washed-rind cheese has a savory, meaty flavor.

### **Ossau-Iraty A.O.C.**

Basque, France; Sheep (raw)

Incredibly smooth, melt-in-your-mouth texture. Creamy and refreshing with undertones of fresh vanilla bean.

### **Chistou** Basque, France; Cow and Sheep

Fruity and delicate with a smooth texture.

### **Memoire Truffled Gouda** Noord,

Holland; Cow

A semi-hard Gouda with morsels of fragrant Italian summer truffles.

### **Comte St. Antoine aged 14+ months**

Jura, France; Cow (raw)

Beautiful floral nose with a smooth rich texture and just a hint of spice.

### **Cabra de Murcia al Vino**

Murcia, Spain; Goat

This mild goat cheese is bathed in red wine to produce a beautiful purple rind and has a smooth texture.

### **Piave Vecchio "Oro del Tempo"**

Veneto, Italy; Cow

Firm and dry with a sweet nutty flavor.

### **Gran Canaria, Carr Valley**

La Valle, Wisconsin; Cow, Sheep, Goat

Aged at least two years and cured in olive oil.

### **Idiazabal D.O.**

Navarra, Spain; Sheep (raw)

Rich and buttery with a wood-smoked nutty nuance and citrus undertones.

### **Le Chevre Noir, Fromageries**

**Tournevent**

Quebec, Canada; Goat

Hard, cheddar-style goat cheese with creamy texture, citrus kick.

### **Roncal D.O. "Larra"**

Navarra, Spain; Sheep (raw)

Rich, nutty cheese, aromas of straw, dried fruit, mushroom & olive finish.

### **Fiscalini Farmstead Cheddar**

Modesto, CA; Cow (raw)

A domestic cheddar which could rival the best from England. Aged for 18 months, this cheese is tangy with hints of lemongrass and a clean finish.

### **Pecorino Toscano** Tuscany, Italy; Sheep

Nutty and mildly salty balanced by a sweet citrus finish. This cheese is refined with a semi-hard texture.

### **Four-Year Gouda** Noord, Holland; Cow

Full flavors of caramel and burnt orange with aromas of espresso beans.

### **Bleu d'Auvergne**

Auvergne, France; Cow (raw)

An exceptionally creamy blue cheese with distinct mineral and vegetal characteristics.

### **Colston-Bassett Stilton**

Nottinghamshire, England; Cow

Mildly salty with a pronounced spicy aroma and dense flavor.

### **Delft Blue** Holland, Cow

Tangy, pungent flavors with a slightly crumbly texture and creamy mouth-feel.

### **Regal de Bourgogne aux Raisins**

Burgundy, France; Cow

Sweet, dense triple crème rolled in brandy-soaked raisins. Better than New York cheesecake!

**Bourbon Chocolate Chevre, Capriole**

Greenville, IN; Goat

Fresh goat cheese flavored with Belgian chocolate, studded with Bourbon-soaked raisins toasted Georgia pecans.

**Tomme de Savoie** Savoy, France; Cow

Pronounced earth, spice, and nutty flavors. This soft-ripened cheese has aromas reminiscent of a fine wine cellar.

**Podda** Sardinia, Italy; Sheep and Cow

Strong nutty aroma and flavor. Hard, crunchy texture with a clean finish.

**Stravecchio, Antigo Cheese Company**

Antigo, Wisconsin; Cow

A hearty cheese with nutty flavors and overtones of pineapple.

**Brescianella Stagionata**

Lombardy, Italy; Cow

Strong olive flavors with briny and fruity undertones. Velvety smooth.

**CHEESE SENSATIONS**

\$11 per sensation

Served with Quince Marmalade, French black olives, Marcona almonds and Fig – Date bread

**Blues Brothers**

Delft Blue

Colston-Bassett Stilton

Bleu d’Auvergne

**Hardliners**

Piave Vecchio “Oro del Tempo”

Pecorino Toscano

Stravecchio

**Fruits and Nuts**

Roncal “Larra”

Tomme de Savoie

Comte St. Antoine

**Roaming Goats**

Fresh Chevre

Cabra de Murcia al Vino

Le Chevre Noir

**Skunky Punk**

Pont L’Eveque

Robiola due Latti

Brescianella Stagionata

**Old McDonald**

Chistou

Podda

Carr Valley Gran Canaria

**Cheese – ology**

**Washed-Rind:** A cheese washed with, rubbed with or soaked in brine creating a characteristic sticky, orange rind and full meaty flavors.

**Triple crème:** A cheese made with cow’s milk enriched with cream.

A soft cheese of 72% milk fat.

**Soft-Ripened:** A cheese that ripens from the outside towards the center creating a “bloomy” white edible rind.

**Dulce La Leche**

Bourbon Chocolate Chevre

Regal de Bourgogne aux Raisins

Bleu d’Auvergne

**The International**

Idiazabal

Fiscalini Bandage-Wrapped Cheddar

Four-Year Gouda

**Triple Bypass.....**

**Oops ! We meant Triple Creme**

Delice de Bourgogne

Camembert

Regal de Bourgogne aux Raisins

**Silky Smooth**

Ossau-Iraty

Memoire Truffled Gouda

Chistou

